

THE BUCKEYE COOKBOOK

TRADITIONAL
AMERICAN RECIPES

As Published by the Buckeye Publishing Co. 1883



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Traditional American Recipes

AS PUBLISHED BY THE
BUCKEYE PUBLISHING COMPANY IN 1883

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TO THOSE
PLUCKY HOUSEWIVES

WHO MASTER THEIR WORK INSTEAD OF ALLOWING IT TO MASTER THEM,

THIS BOOK IS DEDICATED.

BREAD-MAKING.

THE old saying, "bread is the staff of life," has sound reason in it. Flour made from wheat, and meal from oats and Indian corn, are rich in the waste-repairing elements, starch and albumen, and head the list of articles of food for man. Good bread makes the homeliest meal acceptable, and the coarsest fare appetizing, while the most luxurious table is not even tolerable without it. Light, crisp rolls for breakfast, spongy, sweet bread for dinner, and flaky biscuit for supper, cover a multitude of culinary sins; and there is no one thing on which the health and comfort of a family so much depends as the quality of its home-made loaves.

Opinions as to what constitutes good bread differ, perhaps, as much as tastes and opinions concerning any thing else, but all will agree that bread, to be good, ought to be light, sweet—that is, free from any perceptible acid or yeasty taste—flaky, granular or not liable to become a doughy mass, and as white as the grade of flour used will allow. If members of the family have delicate digestive powers, they will not use new bread, and therefore must have such as will keep with little change of texture and none of quality or taste, for several days. To obtain these qualities in bread, use the best flour, as in families where no bread is wasted, the best is cheapest. The good old Genesee Valley white winter wheat, of Western New York, makes a flour unsurpassed in quality. The Michigan, Ohio, Indiana and Missouri white winter wheat grades are much the same, but the Minnesota hard spring wheat "new process" flour is the equal of the best, and is so much superior in strength that one-eighth less is used in all recipes for bread and cake. The common or "straight" brands are used by the great majority of families, and from all of them good, uniform and palatable bread may be made.

Housekeepers seldom select flour by examination. They usually take some tried brand, or select on the recommendation of their furnisher. No rule can be given by which an inexperienced person can determine the grade of flour with accuracy, but a few hints will enable any one to know what not to buy. Good flour adheres to the hand, and, when pressed, shows the imprint of the lines of the skin. Its tint is cream white. Never buy that which has a blue-white tinge. Poor flour is not adhesive, may be blown about easily, and sometimes has a dingy look, as though mixed with ashes.

Flour should be bought in quantities corresponding to the number in the family, that it may not become damaged by long keeping. In a family of five, a barrel, or even a half-barrel sack of flour, excellent when first bought, will become much deteriorated before being used up. A small family should always buy in twenty-five pound, or at largest, fifty pound sacks. Flour should be kept dry, cool and entirely beyond the reach of marauders, big or little, especially the latter, for the infinitesimal meal moth is far more to be dreaded than rats or mice. Therefore every receptacle of flour should be thoroughly and frequently cleansed, to guard against animal as well as vegetable parasites. A single speck of mold, coming from old or damp flour in an obscure corner of the flour-box, will leaven the whole as rapidly and strongly as ten times its weight in yeast. In no event should flour be used without being sifted.

Bread-making seems a simple process enough, but it requires a delicate care and watchfulness, and a thorough knowledge of all the contingencies of the process, dependent on the different qualities of flour, and the varying kinds and conditions of yeast, and the change of seasons; the process which raises bread successfully in winter making it sour in summer. There are many little things in bread-making which require accurate observation, and, while valuable recipes and well-defined methods in detail are invaluable aids, nothing but experience will secure the name merited by so few, though earnestly coveted by every practical, sensible housekeeper—"an excellent bread-maker." Three things are indispensable to success: good flour, good yeast, and watchful care. Never use flour without sifting; and a large tin or wooden pail with a tight-fitting cover, kept full of sifted flour, will be found a great conven-

ience. All kinds of flour and meal, except buckwheat and Graham—and Graham, too, when coarse—need sifting, and all, like wheat flour, should be bought in small quantities, as they become damp and musty by long standing.

THE YEAST.

After the flour, the yeast or leaven is the next essential element in bread. For regular fare most, especially women, prefer “yeast bread,” but men who can not forget “how their mother used to cook,” have a liking for “salt-rising” bread, and the latter deserves the acquaintance of the housekeeper and a frequent welcome on the family table. The dry hop yeast, such as Twin Bros., Stratton’s, National, Eagle, Gillett’s, and many others, are all good, if fresh, and always available, for they are found in every grocery. Many housekeepers use baker’s yeast, and buy for a penny or two what will serve each baking of bread. Potato yeast has two advantages over other kinds; bread made from it keeps moist longer, and there is no danger that an excess of yeast will injure the flavor of the bread.

THE SPONGE.

This is made from warm water or milk, yeast and flour (some add mashed potatoes) mixed together in the proportion of one pint wetting (water or milk) to two pints of sifted flour. If milk is used it should be new, and must be first scalded, and then cooled to blood heat. The scalding tends to prevent souring. In using water bring it to blood heat. If the “wetting” is too hot, the bread will be coarse. When water is used a tablespoon* of lard or butter makes the bread more tender. Bread made from milk is, of course, more tender and nutritious, but it has not the sweet taste of the wheat, and will not keep as long as that made from water. When mixed with milk it requires less flour and less kneading. In summer, care must be taken not to set sponge too early, at least not before eight or nine o’clock in the evening. (Sponge mixed with bran water, warm in winter and cold in summer, makes sweeter bread. Boil bran in the proportion of one pint to a quart of water and strain.) In very hot weather, sponge may be made with cold water. In winter, mix the batter with water or milk, at blood warmth, testing

* Whenever, in this book, the words cupful, coffee-cupful, tea-cupful, table-spoonful, etc., occur, the termination “ful” is dropped, for the sake of brevity.

it with the finger, and making it as warm as can be borne; stir in the flour, which will cool it sufficiently for the yeast; cover closely and place in a warm and even temperature. A good plan is to fold a clean blanket several times, and cover with it, providing the sponge is set in a very large crock or jar, so that there is no danger of its running over. As a general rule, one small tea-cup of yeast and three pints of "wetting" will make sponge enough for four ordinary loaves. In all sponges add the yeast last, making sure that the sponge is not hot enough to scald it; when placed to rise, always cover closely. In cold weather the temperature runs down very quickly, in many kitchens, after the fire is out, and the bread should be set earlier in the evening, and in a warmer place; a temperature of eighty or ninety degrees is right. When it rises well for the first two hours, it will go on rising unless the temperature falls below the freezing point. It is an improvement to beat the sponge thoroughly, like batter for a cake, for fifteen minutes. Never set sponge in tin, but always in stoneware, because a more steady and uniform heat can be maintained in a stone jar than in tin.

TO MAKE GOOD BREAD,

Always be

"Up in the morning early, just at the peep of day,"

in summer time, to prevent the sponge becoming sour by too long standing, and in winter to be getting materials warmed and in readiness for use. A large, seamless tin dish-pan with handles and a tight-fitting cover, kept for this purpose alone, is better than a wooden bowl for bread. It should be thoroughly washed and scalded every time it is used. Measure and sift the flour. It is convenient to keep two quart cups, one for dry and the other for liquid measuring. In winter always warm the flour (by placing it in a pan in a *warm* oven for a few minutes or by setting it over night where it will be kept at the same temperature as the sponge) and also the sponge. Put the flour in a bread pan, make a large well in the center, into which pour the sponge, adding two level tea-spoons of salt (this is the quantity for four loaves of bread); mix well, being careful not to get the dough too stiff; turn out on the bread-board, rub the pan clean, and add the "rubbings" to the bread. Knead for from forty-five minutes to one hour, or until the dough ceases to stick to

either the board or hands. Do not stop kneading until done. Any pause in the process injures the bread. The process of kneading is very important. Use just as little flour in kneading as will prevent sticking, and practice will enable one to make a little flour go a great way. Some good bread-makers knead with the palm of the hands until the dough is a flat cake, then fold once, repeating this operation until the dough is perfectly smooth and elastic; others close the hands and press hard and quickly into the dough with the fists, dipping them into the flour when the dough sticks; or, after kneading, chop with the chopping knife and then knead again; others still knead with a potato-masher, thinking it a great saving of strength. Another method, used by good bread-makers, is to raise the whole mass and drop or dash it with considerable force upon the mixing-board or table for several minutes. No exact directions can be given, but experience and practice will prove the best guides. After the bread is thoroughly kneaded, form into a round mass or large loaf, sprinkle the bread-pan well with flour, and, having placed the loaf in it, sprinkle flour lightly on the top (some grease the top with salted lard or butter instead of sprinkling with flour); cover closely, and set to rise in a warm temperature; let it rise to twice its original size this time, say from one to two hours, differing in time with the season of the year. Then knead down in the pan, cut into equal parts, place one at a time on the board, mold each into a smooth, oblong loaf, not too large, and put one after another into a well-greased baking-pan; grease the tops of the loaves with salted lard or butter, and set to rise. Or the loaves may be made by buttering the hands, and taking enough from the mass to form a loaf, molding it into shape *in the hands*, without using flour. This insures a nice, brown, tender crust. Loaves made in the French style, long and narrow, are about half crust, and more easily digested, the action of heat anticipating part of the digestive process. In molding, do not leave any lumps or loose flour adhering to the outside, but mold until the loaves are perfectly smooth. No particular directions can be given in regard to the time bread should stand after it is molded and placed in the pans, because here is the point where observation and discretion are so indispensable. In hot weather, when the yeast is very good and the bread very light, it

must not stand over fifteen minutes before placing to bake. If it is cold weather, and the yeast is less active, or the bread not perfectly raised, it may sometimes stand an hour in the pans without injury. When it is risen so as to seam or crack, it is ready for the oven; if it stands after this it becomes sour, and even if it does not sour it loses its freshness and sweetness, and the bread becomes dry sooner after baking. Bread should undergo but two fermentations; the saccharine or sweet fermentation, and the vinous, when it smells something like foaming beer. The housewife who would have good, sweet bread, must never let it pass this change, because the third or acetous fermentation then takes place. This last can be remedied by adding soda in the proportion of one tea-spoon to each quart of wetting; or, which is the same thing, a tea-spoon to four quarts of flour; but the bread will be much less nutritious and healthful, and some of the best elements of the flour will be lost. Always add salt to all bread, biscuit, griddle-cakes, etc., but *never* salt sponge. A small quantity of white sugar is an improvement to all bread dough. Bread should always be mixed as *soft as it can be handled*, but in using the "new process" flour, made from spring wheat, the dough requires to be much harder than is necessary when using that made from winter wheat.

TO BAKE BREAD.

Here is the important point, for the bread may be perfect thus far and then be spoiled in baking. No definite rules can be given that apply equally well to every stove and range; but one general rule must be observed, which is, to have a steady, moderate heat, such as is more minutely described in the directions for baking large cakes. The oven must be just hot enough; if too hot, a firm crust is formed before the bread has expanded enough, and it will be heavy. To test the heat, place a teaspoon of flour on an old piece of crockery (to secure an even heat), and set in middle of the oven; if it browns in one minute the heat is right. An oven in which the bare hand and arm can not be held longer than to count twenty moderately, is hot enough. The attention of stove-makers seems never to have been directed to the fact that there is no accurate means of testing the heat of ovens, but it is to be hoped that in the

near future some simple device may be found which will render unnecessary such inaccurate and untrustworthy tests as must now be used, and thus reduce baking to a science. To test whether the bread is done, break the loaves apart and press gently with the finger; if elastic it is done, but if clammy, not done, and must be returned to the oven; or, if the loaves are single, test with a straw plucked from a broom. Break off the branches and thrust the larger end into the loaf; if it is sticky when withdrawn, the bread is not done, but if free from dough it is ready to be removed from the oven. The little projections on the straw, where the branches have been broken off, catch and bring out the dough, when not thoroughly baked.

The time required for baking is not less than three-quarters of an hour, and bread baked a full hour is more wholesome and is generally considered more palatable. "The little fairy that hovers over successful bread-making is heat, not too little nor too much, but uniform."

When removed from the oven, take the loaves out of the pan, grease the entire outer crust with melted butter, and tilt them on edge, so as to secure a free circulation of air. It is better not to cover bread while warm, unless with a light cloth to keep off flies. Thoroughly exposed to the air *the surface cools first*, insuring a crisp crust and the retention of the moisture in the loaf. There are those, however, who follow successfully the plan of wrapping the bread, as soon as it is removed from the oven, in a coarse towel or bread-cloth. Never put warm bread next to wood, as the part in contact will have a bad taste. Spread a cloth over the table before placing the bread on it.

Good bread-makers differ widely as to the number of times bread should rise, some insisting that the rule of our good grandmothers, who only allowed it to rise once, insures the sweetest and most nutritious bread, and that in all subsequent fermentations, a decomposition takes place that is damaging to the wholesome qualities of the "staff of life."

If by accident or neglect the bread is baked too hard, rub the loaf over with butter, wet a towel and wrap it in it, and cover with another dry towel. In winter, bread dough may be kept sweet

several days by placing it where it will be cold without freezing, or by putting it so deep into the flour barrel as to exclude it entirely from the air. When wanted for use, make into bread, or, by adding the proper ingredients, into cake, rusk, biscuit, apple dump-lings, chicken pie, etc.

When *the bread is cold*, place in a stone jar or tin box, which must be thoroughly washed, scalded and dried each baking day. A still better receptacle for bread is a tin wash-boiler with a close cover, kept for this purpose alone. When small, single loaf pans are used, the bread may be removed to cool, the pans washed and dried, and the loaves afterwards replaced each in its pan, and then set away in a box or boiler. The pan helps to keep the bread moist and palatable for several days.

The best pan for bread is made of Russia iron (which is but little more costly than tin and will last many times as long), about four by ten inches on the bottom, flaring to the top, and about four and one-half inches deep. The pan should be greased very lightly for bread.

Attention to neatness, important in all cookery, is doubly important in bread-making. Be sure that the hair is neatly combed and put up (which ought to be done before the dress is put on every morning), and that the hands, arms and finger-nails are scrupulously clean. A neat calico apron with bib, and sleeves of dress well-tucked up and fastened so that they will not come down, add much to the comfort of this the most important task of the kitchen queen.

There are three critical points in the process of bread-making: the condition of the yeast, which must never be used if sour; the temperature where the bread is set to rise, which must not be so hot as to scald; and the temperature of the oven, which must be uniform, neither too hot nor too cold.

In cutting warm bread for the table, heat the knife, and, whether hot or cold, cut only as much as will be eaten. It is better to replenish the bread-plate once or even twice *during a meal* than to have slices left over to dry up and waste.

When using coal, put into the fire-box enough to finish the baking; adding more during the process is apt to render the oven-heat

irregular. When wood is used, make a good *hot* fire, see that the stove has a good, free draft, and *let it cool* to an even, steady heat before putting the bread in the oven. The finest bread may be completely spoiled in baking, and a *freshly-made* fire can not be easily regulated.

The patent iron shelves, made to be attached to the pipes of stoves and ranges, are very convenient places for placing bread to rise. They give the necessary warmth, and the height is convenient for watching.

The proportion of gluten in wheat, and consequently in flour, varies greatly in different varieties. Flour in which gluten is abundant will absorb much more liquid than that which contains a greater proportion of starch, and consequently is stronger; that is, will make more bread to a given quantity. Gluten is a flesh-former, and starch a heat-giver, in the nutritive processes of the body. Flour containing a good proportion of gluten remains a compact mass when compressed in the hand, while starchy flour crumbles and lacks adhesive properties. Neither gluten or starch dissolve in *cold* water. The gluten is a grayish, tough, elastic substance. In yeast-bread, the yeast, in fermenting, combines with the sugar in the flour and the sugar which has been added to the flour, and carbonic acid gas and alcohol are produced. The gas tries to escape, but is confined by the elastic, strong gluten which forms the walls of the cells in which it is held, its expansion changing the solid dough into a light, spongy mass. The kneading process distributes the yeast thoroughly through the bread, making the grain even. The water used in mixing the bread softens the gluten, and cements all the particles of flour together, ready for the action of the carbonic acid gas. In baking, the loaf grows larger as the heat expands the carbonic acid gas, and converts the water into steam and the alcohol into vapor, but it, meantime, loses one-sixth of its weight by the escape of these through the pores of the bread. Some of the starch changes into gum, the cells of the rest are broken by the heat, the gluten is softened and made tender, and the bread is in the condition most easily acted upon by the digestive fluids.

There is a great difference of opinion as to the comparative merits of bread made from fine flour, and Graham, or whole wheat

flour. The latter is undoubtedly best for persons who lead sedentary lives, as the coarse particles stimulate the digestive organs, causing the fluids to flow more freely; while for those who follow active, out-of-door pursuits, the fine flour bread is probably best, as being more nutritious and economical, because wholly digested.

There is an old and true saying, that "she who has baked a good batch of bread has done a good days work." Bread-making should stand at the head of domestic accomplishments, since the health and happiness of the family depends immeasurably upon good bread; and there is certain to come a time in the experience of every true, thoughtful woman when she is glad and proud of her ability to make nice, sweet loaves, free from soda, alum, and other injurious ingredients, or bitter regret that she neglected to learn, or was so unfortunate as not to have been taught, at least the first requisites of good bread-making.

GRAHAM AND CORN BREAD.

It is very desirable that every family should have a constant supply of bread made of unbolted flour, or rye and Indian corn. Most persons find it palatable, and it promotes health. For these coarse breads, always add a little brown sugar or molasses, and the amount given in the recipes may be increased according to taste. They rise quicker and in a less warm atmosphere than without sweetening. A little lard or butter improves bread or cakes made of Graham or Indian meal, rendering them light and tender. Graham rises rather more quickly than fine flour (as the whole wheat flour contains a larger proportion of gluten, and fermentation is more rapid), and should not be allowed to rise quite as light. The pans should be greased more thoroughly for Graham and corn bread than for that made from fine flour. The fire should be steady and sufficient to complete the baking, and the oven hot when the bread is put in. A fresh blaze will burn the crust, while a steady fire will sweeten it. Graham bread bakes more slowly than fine-flour bread, and corn bread requires more time and a hotter oven than either. Use either yellow or white corn, ground coarse, for mush, and white, ground fine, for bread, etc. In cutting the latter while warm, heat the knife, and hold it perpendicularly. Rye is

said to absorb more moisture from the air than any other grain; hence, all bread from this meal needs a longer application of heat, and keeps moister after being baked than that made from other grain.

SPONGE FOR WINTER USE.

Peel and boil four or five medium-sized potatoes in two quarts of water (which will boil down to one quart by the time the potatoes are cooked): when done, take out and press through a colander, or mash very fine in the crock in which the sponge is to be made; make a well in the center, into which put one cup of flour, and pour over it the boiling water from the potatoes; stir thoroughly, and when cool add a pint of tepid water, flour enough to make a *thin* batter, and a cup of yeast. This sponge makes very moist bread.

BREAD SPONGE.

Six potatoes boiled and mashed while hot, two table-spoons of white sugar, two of butter, one quart tepid water; into this stir three cups flour; beat to a smooth batter, add six table-spoons yeast; set over night, and, in the morning, knead in sufficient flour to make a stiff, spongy dough; knead vigorously for fifteen minutes, set away to rise, and, when light, knead for ten minutes; mold out into moderate-sized loaves, and let rise until they are like delicate or light sponge-cake.—*Mrs. George H. Rust, Minneapolis, Minn.*

BREAD SPONGE AND BREAD.

Five pints warm water, five quarts sifted flour, one coffee-cup yeast; mix in a two-gallon stone jar, cover closely, and set in a large tin pan, so that if the sponge rises over the top of the jar, the drippings may fall into the pan. Set to rise the evening before baking. In winter be careful to set in a warm place. In the morning sift six quarts flour into a pail, pour the sponge into a bread-pan or bowl, add two table-spoons of salt, then the flour gradually; mix and knead well, using up nearly all the flour. This first kneading is the most important, and should occupy at least twenty minutes. Make the bread in one large loaf, set away in a warm place, and cover with a cloth. It ought to rise in half an hour, when it should be kneaded thoroughly again for ten minutes. Then

take enough dough for three good-sized loaves (a quart bowl of dough to each), give five minutes kneading to each loaf, and place to rise in a dripping-pan well greased with lard. The loaves will be light in five or ten minutes, and will bake in a properly heated oven in half an hour. Make a well in the center of the remaining dough, and into it put a half tea-cup of white sugar, one tea-cup of lard, and two eggs, which mix thoroughly with the dough. knead into one large loaf, set in a warm place about fifteen minutes to rise, and, when light, knead five minutes and let rise again for about ten minutes, when it should be light. Take out of pan, and knead on bread-board, roll about an inch in thickness, cut out with a biscuit-cutter, and place in dripping-pan; let rise five minutes and bake twenty minutes. In winter more time must be allowed for rising. This makes three loaves and ninety biscuit.—*S. A. Melching, Marysville, Ohio.*

BREAD WITH BUTTERMILK.

The evening before baking, bring to the boiling point two quarts of buttermilk (or boil sour milk and take the same quantity of the whey), and pour into a crock in which a scant tea-cup of sifted flour has been placed. Let stand till sufficiently cool, then add half a cup of yeast, and flour to make a thick batter; the better and longer the sponge is stirred the whiter will be the bread. In the morning sift the flour into the bread-pan, pour the sponge in the center, stir in some of the flour, and let stand until after breakfast; then mix, kneading for about half an hour, the longer the better; when light, mold into loaves, this time kneading as little as possible. The secret of good bread is having good yeast, and not baking too hard. This makes four loaves and forty biscuit.—*Mrs. M. C. Moore, Granville, Ohio.*

GOOD BREAD.

For four small loaves boil four large potatoes; when done, pour off the water, and when it cools add to it a yeast cake; mash the potato very fine, put through a sieve, pour boiling milk on as much flour as is needed, let stand until cool, add the potato and yeast, a large tea-spoon of salt and one table-spoon of sugar; stir very stiff, adding flour as is needed. Let stand in a warm place until light,

dissolve one tea-spoon of soda in a little hot water, mix well through with the hands, mold into loaves, and let rise again. When sufficiently raised place in a moderately hot oven, keeping up a steady fire.—*Mrs. Governor Hardin, Missouri.*

HOP-YEAST BREAD.

One tea-cup yeast, three pints warm water; make a thin sponge at tea time, cover and let it remain two hours or until very light. By adding the water to the flour first and having the sponge quite warm, it is never necessary to put the sponge over hot water or in an oven to make it rise. Knead into a loaf before going to bed; in the morning mold into three loaves, spreading a little lard between as they are put in the pan. When light, bake one hour, having oven quite hot when the bread is put in, and very moderate when it is done. (Bread made in this way is never sour or heavy.) To have fine, light biscuit, add shortening at night, and in the morning make into biscuit and bake for breakfast. By this recipe bread is baked before the stove is cold from breakfast, and out of the way for other baking.

To cool bread there should be a board for the purpose. An oaken board, covered with heavy white flannel, is the best; over this spread a fresh linen bread-cloth, and lay the bread on it right side up, with nothing over it except a very thin cover to keep off the flies. It should be placed immediately in the fresh air or wind to cool; when cool, place immediately in a tin box or stone jar, and cover closely. Bread cooled in this way will have a soft crust, and be filled with pure air.—*Mrs J. T. Liggett, Detroit, Michigan.*

BREAD WITH POTATO SPONGE.

Pare and boil four or five potatoes, mash fine, and add one pint of flour; pour on the mixture first boiling water enough to moisten well, then about one quart of cold water, after which add flour enough to make a stiff batter. When cooled to "scarcely milk warm," put in one-half pint (or more will do no harm) of yeast, and let it stand in a warm place over night; in the morning add to this sponge one cup of lard, stir in flour, and knead well. The more kneading the finer and whiter the bread will be; pounding also with a potato-masher improves the bread greatly, and is rather

easier than so much kneading. When quite stiff and well worked and pounded, let it rise again, and when light, make into loaves or biscuit, adding no more flour except to flour the hands and board—merely enough to prevent the bread from sticking. Let it rise again, then bake; and immediately after taking from the oven, wrap in a wet towel until partly cold, in order to soften the crust. If *yeast* and *flour* are good (*essentials* in all cases), the above process will make good bread.—*Mrs. Clara Morey, Marysville, Ohio.*

POOR-MAN'S BREAD.

One pint of buttermilk or sour milk, one level tea-spoon soda, a pinch of salt, and flour enough to make as stiff as soda-biscuit dough; cut into three pieces, handle as little as possible, roll an inch thick, place in dripping-pan, bake twenty or thirty minutes in a hot oven, and, when done, wrap in a bread cloth. Eat while warm, breaking open like a biscuit. Each cake will be about the size of a pie.—*Mrs. D. B.*

BREAD WITH POTATOES.

To one quart of blood-warm water or milk (if milk is used, it must first be scalded and then cooled to blood heat), take two quarts sifted flour and one teacup fresh potato yeast. Put the milk or water into a one-gallon stone crock and stir the flour gradually into it, then add the yeast, beating it vigorously for fifteen minutes; set to rise in a warm place, putting the crock in a pan (to catch the drippings if it should run over). If in winter, mix it as early as six or seven o'clock in the evening. Cover very closely with a clean white cloth, with a blanket over it, kept purposely for this (the cloths used for bread should not be taken for any thing else). In the morning, sift three quarts of flour into the bread-pan, setting it in the oven for a few minutes to bring it to the same temperature as the sponge. Pare six medium-sized potatoes, and boil them in three pints of water; when thoroughly cooked, remove the potatoes and pour the boiling hot water (which will now be about one quart) over the flour, stirring it with a spoon. Mash the potatoes very fine, and beat them as if for the table; mix them in the flour, and when cooled to blood heat, pour in the sponge, and mix well. Add more wetting or flour if needed, rub off all that adheres to the sides

of the pan, and mix with the dough, kneading it from forty-five minutes to one hour; then place the pan to rise, cover closely with the cloth and blanket, setting it where there is no draft (this is imperative). When it has risen to twice its size, knead down in the pan, take one quart of dough for each loaf, knead each five minutes with quick, elastic movements, grease the sides of the loaves with sweet, melted butter if two or more are placed in the same pan; or the loaves may be greased all over lightly before placing in the pan, a process which adds much to the sweetness of the crust. The pan should be thoroughly but lightly greased. Let rise until as large again as when molded, then bake. Have your oven moderately heated at first, with a fire in the stove that will keep it of a uniform temperature. (For manner of testing oven, see general instructions for bread-making.) Bake from three-quarters of an hour to one hour and a quarter, according to the size of the loaves, during which time the bread should be carefully watched to see that the proper degree of heat is steadily kept up. Before browning they will have risen to double their size when placed in the oven. The heat of the oven is all important, for if too hot the loaves will not rise sufficiently; if too cold they will rise too much, and the bread will be coarse and porous. When done, place on side, and cool without covering. Never use flour without sifting, as sifting enlivens and ærates the flour, and makes both mixing and rising easier and quicker. Quick rising makes whiter bread, and it is very necessary that in all its different risings, bread should be mixed as soon as ready.—*Huldah, Sheboygan, Me.*

BREAD RAISED ONCE.

No other yeast is made with so little trouble as potato yeast. Bread made from it keeps moist longer, and there is no danger of injuring the flavor of the bread by using too much. When plentifully used, a beautiful, light, sweet, fine-grained bread is produced by only one rising, thus saving not only time and trouble, but also, what is more important, the sweet flavor and nutritious qualities which greatly suffer by the second fermentation, almost universally practiced. When this fact is thoroughly understood, every one will appreciate the importance of checking excessive fermentation, dur-

ing which decomposition actually takes place, and the delicate, foamy loaves, "yeasted to death," which so many families now use and call the "staff of life," will give place to the sweet, substantial home-made loaves, such as our good mothers and grandmothers kneaded with their own skilled hands.

Take care that the yeast is good and "lively," for, without this, failure is certain. To make three loaves of bread, warm and lightly grease the baking-pans, sift three quarts or more of flour into the bread-pan, press down the middle, and into it put two small table-spoons of fine salt; pour in slowly one quart of milk-warm water, constantly stirring with one hand in the flour, until a thin batter is formed; add a pint or more of potato yeast or one tea-cup of hop yeast. (If compressed yeast is used, a yeast cake, dissolved in warm water, or a piece of compressed yeast as large as a walnut, dissolved in the same manner, is sufficient.) Mix thoroughly, adding more and more flour, until a stiff dough is formed; place on the bread-board, knead vigorously for twenty minutes or more, flouring the board frequently to prevent the dough from sticking to it, divide into loaves of a size to suit pans, mold into a comely shape, place in pans, rub over the top a light coating of sweet, drawn butter, set in a warm, not too hot place to rise, cover lightly to keep off dust and air, watch and occasionally turn the pans around when necessary to make the loaves rise evenly; when risen to about double the original size, draw across the top of each lengthwise with a sharp knife, making a slit half an inch deep, place them in a moderately heated oven, and bake one hour, watching carefully from time to time to make certain that a proper degree of heat is kept up. Before browning they will rise to double the size of loaf which was placed in the oven, and pans must be provided deep enough to retain them in shape. Bake until well done and nicely browned. Nothing adds more to the sweetness and digestibility of wheaten bread than thorough baking. When done, remove from pans immediately, to prevent the sweating and softening of the crust.—*Mrs. L. B. Lyman, Antioch, Cal.*

BREAD RAISED TWICE.

Measure out four quarts of sifted flour, take out a pint in a cup, and place remainder in a bread-pan. Make a well in the middle, into which turn one table-spoon sugar, one of salt, and one cup of yeast; then mix in one pint of milk which has been made blood-warm by adding one pint of boiling water; beat well with a strong spoon, add one table-spoon lard, knead for twenty to thirty minutes, and let rise over night; in the morning knead again, make into loaves, let them rise one hour, and bake fifty minutes. Water may be used instead of the pint of milk, in which case use twice as much lard.

BREAD RAISED THREE TIMES.

Begin about 5 P. M., plan for six loaves, somewhat larger than bakers' loaves; take two little cakes of yeast, put them into a pint of tepid water, and, when soft, beat in thoroughly enough flour to make a thick batter, and put in a warm place. If the excellent "Farmer's Yeast," the recipe for which is given hereafter, is used, take half a tea-cup and stir into the batter. A good dish for this purpose is a large bowl, a broad open pitcher, or a bright three-quart tin pail, and it should be clean in the strictest sense. This should rise in about two hours; and when nearly light, take six or eight medium-sized potatoes, pare neatly, rinse clean, and boil in three pints of water till well done, mash very fine in the water while hot. Have ready a bread-pan of sifted flour, into which put a tea-spoon of salt, half a cup of white sugar, and a bit of lard as large as an egg; then riddle the potato mash, hot as it is, through a sieve or fine colander into the flour, and stir with a kitchen spoon into a stiff dough. This scalds about half the flour used in the hatch of bread. This mass must cool till it *will not scald the yeast*, which may now be mixed in and put in a warm, *not* hot, place for second rising, which will be accomplished by morning, when the kneading may be done. Kneading is the finest point of bread-making, and contains more of the art than any other; it requires skill, time, patience, and hard work. Work in flour no faster than is required to allow thorough kneading, which can not be done in less than forty-five minutes, but should not be worked much over an

hour; one hour is a good uniform rule. The mechanical bakers use sets of rollers driven by steam power, between which the dough is passed, coming out a sheet an inch thick; it is folded together several times and rolled again and again. This process should be imitated somewhat by the hands in the family kitchen. The working of the dough gives grain and flakiness to the bread. The dough when kneaded should be soft, but not sticky—stiff enough to retain its roundness on the board. Put back into the pan for the third rising, which will require but little time, and when light, cut off enough for each loaf by itself. Knead but little, and put into the baking-pans. If the first kneading has been well done, no more flour will be needed in molding into loaves. These must remain in the baking-pans till nearly as large as the loaves ought to be, when they may be put into a well-heated oven. If the oven is a trifle too hot, or if it tends to bake hard on the top, a piece of brown paper may be put over the loaves (save some clean grocer's paper for this purpose), and from forty to sixty minutes will cook it thoroughly. After the loaves are put into the baking-pans, avoid jarring them, as it will make portions of them heavy.

If the yeast is "set" at 5 P. M., the bread will be ready for dinner next day; if in the morning, the baking will be done early in the evening, or twelve hours after, with fair temperature and good yeast. Bread made in this way will be good for a week, and, with fair weather and careful keeping, even two weeks. When dry, a slice toasted will be as crisp, sweet, and granular as Yankee ginger-bread.—*Mrs. H. Young, Minneapolis, Minn.*

BREAD, IN SUMMER OR WINTER.

In summer take three pints of cold or tepid water, four table-spoons of yeast, one tea-spoon of salt; stir in flour enough to make a thick sponge (rather thicker than griddle-cakes). Let stand until morning, then add more flour, mix stiff, and knead ten minutes; place in a pan, let rise until light, knead for another ten minutes; mold into four loaves, and set to rise, but do not let it get too light; bake in a moderate oven one hour. If bread is mixed at six o'clock in the morning, the baking ought to be done by ten o'clock.

In winter take one pint of buttermilk or clabbered milk; let it

scald (not boil); make a well in the center of the flour, into it turn the hot milk, add one tea-spoon of salt, enough flour and water to make sufficient sponge, and one tea-cup of yeast; let stand until morning, and then prepare the bread as in summer. This is more convenient to make in winter, since a hot fire is needed to heat the milk.—*Mrs. D. Buxton, Marysville, Ohio.*

SALT-RISING BREAD.

The leaven for this bread is prepared thus: Take a pint of warm water—about 90°—(if a little too hot defeat is certain) in a perfectly clean bowl and stir up a thick batter, adding only a tea-spoon of salt; a thorough beating of the batter is important. Set in a pan of warm water to secure uniformity of temperature, and in two to four hours it will begin to rise. The rising is much more sure if coarse flour or “shorts” is used instead of fine flour.

When your “rising” is nearly light enough, take a pint of milk and a pint of boiling water, (a table-spoon of lime water added is good, and often prevents souring), mix the sponge in the bread-pan, and when cooled to about milk-warm, stir in the rising. The sponge thus made will be light in two to four hours, with good warmth. The dough requires less kneading than yeast-raised dough. The bread is simpler, but not so certain of rising, and you leave out all the ingredients save the flour, water (milk is not essential), and a pinch of salt. It should be made more frequently as it dries faster than bread containing potatoes. Some object to it because of the odor in rising, which is the result of acetous fermentation, but the more of that the more sure you are of having sweet bread when baked.—*Mrs. H. Young, Minneapolis, Minn.*

ANOTHER SALT-RISING BREAD.

In summer take at night one (scant) pint of new milk, half as much hot water, a tea-spoon salt, one of sugar, and a *very little* soda. Mix all in a nice, sweet pitcher (it must be perfectly clean and sweet), stir in one table-spoon of corn meal, and add flour enough to make a medium batter; stir well, place the pitcher in an iron kettle with quite warm water, using so much water that the pitcher will barely rest on the bottom of the kettle; cover closely and leave all night (on the stove if the fire is nearly out) where it will be

kept warm, not hot, for an hour or two. If the pitcher is not too large, it will probably be full in the morning; if not, add a spoon of flour, stir well, warm the water in the kettle, replace the pitcher, cover, and keep it *warm* until light. Have ready two quarts of sifted flour in a pan, make a hole in the center, put in an even tea-spoon of salt, a tea-cup of nearly boiling water; add one pint of new milk, and stir a batter there in the center of the flour, add the "emptyings" from the pitcher, and stir well (there will be a good deal of flour all round the batter; this is right); cover with another pan, keep warm until light—it will rise in an hour or even less—when it is ready to be *well kneaded*, and made directly into loaves, which place in the baking-pans, keep well covered and *warm* until light, when it is ready to bake. The secret of success is to keep it *warm* but not at all *hot*. This bread is good if no milk is used; indeed, some prefer it made with water alone instead of milk and water. In cold weather, if kitchen is cold at night, do not set "emptyings" over night, but make early in the morning.—*Havillah, Farina, Ill.*

BOSTON BROWN BREAD.

One heaping coffee-cup each of corn, rye and Graham meal. The rye meal should be as fine as the Graham, or rye flour may be used. Sift the three kinds together as closely as possible, and beat together thoroughly with two cups New Orleans or Porto Rico molasses, two cups sweet milk, one cup sour milk, one dessert-spoon soda, one tea-spoon salt; pour into a tin form, place in a kettle of *cold* water, put on and boil four hours. Put on to cook as soon as mixed. It may appear to be too thin, but it is not, as this recipe has never been known to fail. Serve warm, with baked beans or Thanksgiving turkey. The bread should not quite fill the form (or a tin pail with cover will answer), as it must have room to swell. See that the water does not boil up to the top of the form; also take care it does not boil entirely away or stop boiling. To serve it, remove the lid and set it a few moments into the open oven to dry the top, and it will then turn out in perfect shape. This bread can be used as a pudding, and served with a sauce made of thick *sour* cream, well sweetened and seasoned with nutmeg; or it is good toasted the next day.—*Mrs. H. S. Stevens, Minneapolis, Minn.*

EASTERN BROWN BREAD.

One pint each of rye or Graham and Indian meal, one cup molasses, three-fourths cup sour milk, one and one-half tea-spoons soda-one and one-half pints cold water. Put on stove over *cold* water (all brown breads are better when put on to steam over cold water which is afterwards brought to the boiling point and kept constantly boiling until bread is done); steam four hours, and brown over in the oven.

BROWN BREAD.

Two and one-half cups sour milk, and one-half cup molasses; into these put one heaping tea-spoon soda, two cups corn meal, one cup Graham flour and one tea-spoon salt. Use coffee cups. Steam three hours, and afterwards brown in oven.—*Mrs. D. Bassett, Minneapolis, Minn.*

BROWN BREAD WITH HORSFORD'S BREAD PREPARATION.

One and a fourth cups sweet milk, one cup each corn meal and Graham, one-half cup molasses, and one measure (measures are furnished with the Horsford) each of Horsford's Bread Preparation. Use coffee cups.

BREAD WITH MUSH.

Pour two quarts hot corn-meal mush, made as for eating, over two quarts flour (wheat or Graham); when cool, add one quart sponge, one coffee cup molasses, one tea-spoon salt, half tea-spoon soda; mix well together; add more flour if needed, and knead thoroughly; mold into small loaves; let rise and bake in small dripping pans (a loaf in a pan), or pie-tins, in a moderate oven; when done, rub over with butter, place on the side, wrap in a cloth, and when cold put in a jar or box. This recipe makes three good-sized loaves and keeps moist longer than all Graham bread.—*Mrs. W. W. Woods, Marysville, Ohio.*

BOSTON CORN BREAD.

One cup sweet milk, two cups sour milk, two-thirds cup molasses, one cup flour, four cups corn meal, two tea-spoons soda; steam three hours, and brown a few minutes in the oven.—*Mrs. Canby, Bellefontaine, Ohio.*

MRS. B.'S CORN BREAD.

One quart sour milk, three eggs, two table-spoons lard or butter (or half and half), one table-spoon sugar, a pinch of salt, handful of wheat flour, and enough corn meal (sifted) to make a good batter; add one heaping tea-spoon soda, stir thoroughly, and bake in long dripping pan.

BOILED CORN BREAD.

One and one-fourth pints each of sweet milk and buttermilk or sour cream, half a pint molasses, one tea-spoon soda, three tea-spoons cream tartar, one even table-spoon salt, one and a fourth pints each of corn meal and flour; sift the soda and cream tartar in the flour; mix all the ingredients thoroughly together and put in a buttered tin pail; cover closely, place in a kettle two-thirds full of boiling water; cover, and boil steadily for three hours, replenishing when needful with boiling water. To be eaten hot with butter.—*Mrs. I. N. Burritt in "In the Kitchen."*

CORN BREAD.

One pint corn meal sifted, one pint flour, one pint sour milk, two eggs beaten light, one-half cup sugar, piece of butter size of an egg; add, the last thing, one tea-spoon soda in a little milk; add to the beaten egg the milk and meal alternately, then the butter and sugar. If sweet milk is used, add one tea-spoon cream tartar; bake twenty minutes in a hot oven.—*Mrs. H. B. Sherman, Milwaukee, Wisconsin.*

CORN BREAD.

Take one quart buttermilk, and one heaping pint corn meal, one tea-spoon soda, one of salt, one table-spoon sugar and three eggs; have the stove very hot, and do not bake in too deep a pan. The batter seems too thin, but bakes very nicely.—*Mrs. J. H. Shearer, Marysville, Ohio.*

THE BREAD OF OUR FOREFATHERS.

Put in a pan two quarts of meal, a half-pint of flour, stir up well; pour in the center a pint of boiling water, stir up enough of the meal to make a thin batter; when cool, put in a cup of yeast, a tea-spoon of salt and enough warm water to make a thick batter; let rise, then place in a deep, well-greased pan, cover with another

pan, and place in a moderate oven. When nearly done, remove the cover, and bake slowly until done. Excellent when cold.

All baking-pans for bread should be made with covers, made of the same material, and high enough to permit the bread to rise to its full size. If pan is deep enough to permit the bread to rise without touching it, a flat piece of tin or sheet-iron will answer for the cover, or a cover may be made of paper, or another pan may be inverted over the bread. The office of the cover is to prevent the crust from browning hard before the expansion of the gases has made the bread light and porous.—*Mrs. C. V. Collier, Litchfield, Minnesota.*

PLAIN CORN BREAD.

One well-heaped pint corn meal, one pint sour or buttermilk, one egg, one tea-spoon soda, one of salt; bake in dripping or gem pans. If preferred, one heaping table-spoon of sugar may be added.

STEAMED CORN BREAD.

Two cups each corn meal, Graham flour and sour milk, two-thirds cup molasses, one tea-spoon soda; steam two hours and a half.—*Mrs. Jennie Guthrie Cherry, Newark.*

GRAHAM BREAD.

Take a little over a quart of warm water, one-half cup brown sugar or molasses, one-fourth cup hop yeast, and one and one-half tea-spoons salt; thicken the water with unbolted flour to a thin batter; add sugar, salt and yeast, and stir in more flour until quite stiff. In the morning add a small tea-spoon soda, and flour enough to make the batter stiff as can be stirred with a spoon; put it into pans and let rise again; then bake in even oven, not too hot at first; *keep warm while rising*; smooth over the loaves with a spoon or knife dipped in water.—*Mrs. H. B. Sherman, Plankinton House, Milwaukee, Wisconsin.*

GRAHAM BREAD.

Mix three quarts Graham flour, one quart warm water, half pint yeast, a quarter-pint molasses, and one table-spoon salt, thoroughly; put in well-buttered pans, and leave in a warm place to rise, or let it rise over night at 60°. If left to rise slowly, let it remain in the bowl in which it was mixed, and unless *very* light when put in

pans, let it stand fifteen or twenty minutes before putting in the oven.

GRAHAM BREAD.

To one and a half pints of tepid water add one heaping tea-spoon of salt and one-half cup of sugar; stir in one-half pint or more of the sponge made of white flour, as in recipe for "Bread with Potato Yeast;" add Graham flour until almost *too stiff to stir*; put in the baking-pan and let rise well, which will take about two hours; bake in a moderate oven, and when done, wrap in a wet towel until cool.—*Mrs. Clara Woods Morey.*

QUICK GRAHAM BREAD.

One and a half pints sour milk, half cup New Orleans molasses, a little salt, two tea-spoons soda dissolved in a little hot water, and as much Graham flour as can be stirred in with a spoon; pour in well-greased pan, put in oven as soon as mixed, and bake two hours.—*Mrs. E. J. W.*

RYE AND INDIAN BREAD.

One quart of rye meal or rye flour, two quarts of Indian meal, scalded (by placing in a pan and pouring just enough *boiling* water over it, stirring constantly with a spoon, to merely wet it, but not enough to make it into a batter), one-half tea-cup molasses, two tea-spoons salt, one of soda, one tea-cup yeast; make as stiff as can be stirred with a spoon, mixing with warm water, and let rise all night; then put in a large pan, smooth the top with the hand dipped in cold water, let it stand a short time, and bake five or six hours. If put in the oven late in the day, let it remain all night. Graham may be used instead of rye, and baked as above. In the olden time it was placed in kettle, allowed to rise, then placed on the hearth before the fire, with coals on top of lid, and baked.—*Mrs. Charles Fullington, Marysville, Ohio.*

RYE BREAD.

Make a sponge of one quart warm water, one tea cup yeast, thickened with rye flour; put in warm place to rise over night; scald one pint corn meal; when cool add it to sponge, and add rye flour till thick enough to knead, *knead but little*, let rise, mold into

loaves, place in deep pie-tins or small pudding-pans, let rise and bake; or, thicken the sponge with rye flour, and proceed as above. Wheat sponge may be used instead of rye.—*Mrs. Eliza T. Carson, Delaware, Ohio.*

RYE BREAD.

Make sponge as for wheat bread, let rise over night, then mix it up with the rye flour (not so stiff as wheat bread), and bake.

BREAKFAST AND TEA CAKES.

To make biscuit, take a part of the dough left from bread-making when it is ready to mold into loaves, work in the lard and any other ingredients desired, such as butter, eggs, sugar, spice, etc., also using a little more flour; let rise once, then mix down and let rise again, turn out on the bread-board, knead a few minutes, roll, and cut out with a biscuit-cutter or mold with the hand. Place in a well-greased dripping-pan, and when light bake in a quick oven from fifteen to twenty minutes. To make them a nice color, wet the top with warm water just before placing in the oven. To glaze, brush lightly with milk and sugar, or the well-beaten yolk of an egg sweetened, and a little milk added.

Biscuit may be baked in eight minutes by making the oven as hot as can be without burning, and allowing it to cool off gradually as they bake; this makes them very light, but one has to watch closely to keep them from being scorched. Any kind of bread or pastry mixed with water requires a hotter fire than that mixed with milk.

Biscuit and rolls should be allowed to rise one-half longer than bread loaves, because the loaves of the former, being smaller, are penetrated sooner by the heat, and, of course, the fermentation is stopped sooner, and the rolls do not rise so much in the oven.

Biscuit for tea at six must be molded two hours before, which will give ample time for rising and baking. Parker House rolls for breakfast at eight must be made ready at five. Many think it

unnecessary to knead down either bread or biscuit as often as here directed; but if attention is given to the dough at the right time, and it is not suffered to become *too light*, it will be much nicer, whiter, and of a finer texture if these directions are followed.

The almost universal custom is to set the sponge at night, but many excellent bread-makers differ widely from this in practice, and their objections deserve candid consideration in this nineteenth century, when so much is written of dyspepsia and its causes. Some medical authorities assert that cancer in the stomach has its origin in dyspepsia, which, in the beginning, is caused by the use of indigestible yeast bread, in which the process of fermentation has been allowed to go so far that a certain amount of actual decomposition has taken place. This is not the fault of such recipes as are given in BUCKEYE COOKERY, but from failure to mix the bread at each successive rising *at the proper time*. The objection to setting sponge at night is, that it stands too long. Bread, to be white, sweet, and digestible, must be mixed immediately after the sponge has risen to the proper point, *which may be known by its puffy appearance, usually rising higher in the middle than at the sides of the crock; if it sinks in the center, it has stood too long*.

The process of bread-making discovered by Prof. Horsford, of Harvard College, deserves the attention of all housekeepers. It is claimed, and with good reason, that the Horsford process prevents all decomposition, saves all the nutritious properties of the bread, and, by the addition of acid phosphate, renders it more easy of digestion. Besides this, the use of Horsford's Bread Preparation saves times, simplifies the whole process of bread-making, saves labor, and reduces the chances of failure to the minimum. These are considerations of great moment, especially to inexperienced housekeepers, leaving entirely out of consideration the fact that this bread may be eaten with impunity by persons whose delicate digestive organs are impaired by the use of ordinary yeast bread. It is certain that for rolls, biscuits, griddle-cakes, and the whole list of "Breakfast and Tea Cakes," the "Bread Preparation" is superior to yeast or soda, or any of the baking-powders in common use.

Soda biscuit must be handled as little and made as rapidly as possible; mix soda and cream tartar or baking-powder in the flour

(with sweet milk use baking-powder or soda and cream tartar, with sour milk soda alone), so that the effervescence takes place in the mixture. One tea-spoon soda and two of cream tartar, or three tea-spoons baking-powder, to every three pints of flour, is about the right proportion. Bake in a quick oven as soon as made, and they rise more quickly if put into hot pans. Gems of all kinds require a hot oven, but the fire should be built some time before they are put into the oven, and allowed to go down by the time they are light, as the heat necessary to raise them will burn them in baking if kept up.

All biscuit and bread, except brown and Graham bread, should be pricked with a fork before putting them in the oven.

Soda and raised biscuit and bread or cake, when stale, can be made almost as nice as fresh by plunging for an instant into cold water, and then placing in a pan in the oven ten or fifteen minutes; thus treated they should be used immediately.

Waffle-irons should be heated, then buttered or greased with lard, and one side filled with batter, closed and laid on the fire or placed on the stove, and after a few minutes turned on the other side. They take about twice as long to bake as griddle-cakes, and are delicious with a dressing of ground cinnamon. Muffins are baked in muffin-rings. In eating them, do not cut but break them open.

The success of these recipes, and all others in this book in which soda and cream tartar are used, will depend on the purity of these ingredients. Always buy the *pure* English bicarbonate of soda, and the *pure* cream tartar. They are higher-priced, but cheaper in the end, and are free from injurious substances. When not found at the grocer's, they may generally be had at the druggist's.

BAKING POWDER.

Sixteen ounces corn starch, eight of bicarbonate of soda, five of tartaric acid; mix thoroughly.—*Mrs. Dr. Allen, Oberlin, Ohio.*

Eight ounces flour, eight of English bicarbonate of soda, seven of tartaric acid; mix thoroughly by passing several times through a sieve.—*Mrs. Trimble, Mt. Gilead, Ohio.*

BREAKFAST CAKE.

Two table-spoons sugar, two of butter, two eggs, one cup milk, one (scanty) quart flour, one tea-spoon soda, two of cream tartar; bake twenty minutes in a quick oven.—*Mrs. Emily L. Burnham, South Norwalk, Conn.*

CINNAMON CAKE.

When yeast bread is ready to knead from the sponge, knead and roll out three-fourths of an inch thick, put thin slices of butter on the top, sprinkle with cinnamon, and then with sugar; let rise well and bake.—*Mrs. M. E. Wilcox, Selma, Alabama.*

BUNS.

Break one egg into a cup and fill with sweet milk; mix with it half cup yeast, half cup butter, one cup sugar, enough flour to make a soft dough; flavor with nutmeg. Let rise till very light, then mold into biscuit with a few currants. Let rise a second time in pan; bake, and, when nearly done, glaze with a little molasses and milk. Use the same cup, no matter about the size, for each measure.—*Mrs. W. A. James.*

BUTTERED TOAST.

Although toast is commonly used, few know how to prepare it nicely. Take bread not too fresh, cut thin and evenly, trim off the crust-edges for the crumb-jar; first warm each side of the bread, then present the first side again to the fire until it takes on a rich, even, brown color; treat the other side in the same way; butter and serve immediately. The coals should be bright and hot. Toast properly made is very digestible, because all the moisture is extracted, and the bread has become pure farina of wheat; but when it is exposed to a hot fire and the outside charred, the inside remains as moist as ever, and butter applied to it while warm does not penetrate, but floats on the surface in the form of rancid oil. Or, beat one cup of butter and three table-spoons flour to a cream, pour over this one and a half pints boiling water; place over a kettle of boiling water for ten minutes, dip into it the toast, and serve hot.

Or, dip each slice of toast in boiling hot water (slightly salted), spread with butter, cover and keep hot.

EXCELLENT TOAST.

Cut slices of a uniform thickness, of half an inch; move around over a brisk fire, to have all parts toasted alike; keep only so near the coals that the pieces will be heated through when both sides are well browned. If the slightest point is blackened or charred, scrape it off, or it will spoil the flavor of the whole. If covered with an earthen bowl, it will keep both warm and moist. A clean towel or napkin will answer if it is to go at once to the table. Stale bread may be used for milk-toast; sour bread may be improved by toasting it through, but sweet, light bread, only a day old or less, makes the best toast.

BREAKFAST TOAST.

Add to one-half pint of sweet milk two table-spoons sugar, a little salt and a well-beaten egg; dip in this slices of bread (if dry, let it soak a minute), and fry on a buttered griddle until it is a light brown on each side. This is a good way to use dry bread.—*Mrs. Dr. Morey, Marysville, Ohio.*

MENNONITE TOAST.

Beat up three eggs well, add a pint of sweet milk and a pinch of salt; cut slices an inch thick from a loaf of baker's bread, remove crust, dip slices into the eggs and milk, fry like doughnuts in *very hot lard* or drippings, till a delicate brown, butter and sprinkle with powdered sugar, and serve hot.—*Mrs. J. P. Rea, Lancaster, Pa.*

BREAD PUFFS.

If the wheat bread is light enough for the oven at breakfast time, have ready some hot lard in a deep kettle; with the thumb and two fingers pull up some of the dough quite thin, and cut it some two or three inches in length; as these pieces are cut, drop them in the lard and fry like doughnuts. At table they are eaten like biscuit; they may also be served in a vegetable dish with a dressing of hot cream, seasoned with pepper and salt.—*In the Kitchen.*

LUCY'S POP-OVERS.

Two tea-cups sweet milk, two tea-cups sifted flour, heaped a little, butter size of a walnut, two eggs, and one table-spoon sugar, a little salt; bake in hot gem-pans, filled half full, for twenty minutes, and serve immediately.—*Mrs. W. A. James, Marshall, Mich.*

POCKET-BOOKS.

Warm one quart new milk, add one cup butter or lard, four table-spoons sugar, and two well-beaten eggs; stir in flour enough to make a moderately stiff sponge, add a small cup of yeast, and set in a warm place to rise, which will take three or four hours; then mix in flour enough to make a soft dough and let rise again. When well risen, dissolve a lump of soda size of a bean in a spoon of milk, work it into the dough and roll into sheets one-half inch in thickness; spread with thin layer of butter, cut into squares, and fold over, pocket-book shape; put on tins or in pans to rise for a little while, when they will be fit for the oven. In summer the sponge can be made up in the morning, and rise in time to make for tea. In cool weather it is best to set it over night.—*Mrs. J. H. Shearer.*

RUSK.

Two tea-cups raised dough, one tea-cup sugar, half cup butter, two well-beaten eggs, flour enough to make a stiff dough; set to rise, and when light, mold into high biscuit, and let rise again; sift sugar and cinnamon over the top, and place in oven.—*Mrs. Mary Lee Gere, Champaign, Ill.*

RUSK.

One pint milk, three eggs, one tea-cup each of butter and sugar, and one coffee-cup potato yeast; thicken with flour, and sponge over night; in the morning stir down, let rise, and stir down again; when it rises make into a loaf, and let rise again; then roll out like soda biscuit, cut and put in pans, and, when light, bake carefully. Or when baking take four cups dough, one-half cup butter, one cup sugar, three eggs; mix thoroughly, adding enough flour to mold easily; let rise, make into rather high and narrow biscuit, let rise again, rub the tops with a little sugar and water, then sprinkle over them dry sugar. Bake twenty minutes.

LEBANON RUSK.

One cup mashed potatoes, one of sugar, one of home-made yeast, three eggs; mix together; when raised light, add half cup butter or lard, and flour to make a soft dough, and, when quite light, mold into small cakes, and let them rise again before baking. If wanted for tea, set about nine A. M.—*Mrs. J. S. Stahr, Lancaster, Pa.*

BISCUIT.

Dissolve one rounded table-spoon of butter in a pint of hot milk; when lukewarm stir in one quart of flour, add one beaten egg, a little salt, and a tea-cup of yeast; work into dough until smooth. If winter, set in a warm place; if summer, in a cool one to rise. In the morning work softly and roll out one-half inch and cut into biscuit and set to rise for thirty minutes, when they will be ready to bake. These are delicious.

BISCUIT.

Take one quart sifted flour (loosely put in), one measure each of the acid and soda (or two heaping teaspoons acid and one moderately heaping teaspoon soda) of Horsford's Bread Preparation, one teaspoon salt, three gills of water; shape with a spoon and the floured hand.

HARD TEA BISCUIT.

Two pounds of flour, one-fourth pound butter, one salt-spoon salt, three gills milk; cut up the butter and rub it in the flour, add the salt and milk, knead dough for half an hour, cut cakes about as large as a small tea-cup, and half an inch thick, prick with a fork, and bake in a moderate oven until they are a delicate brown.—*Mrs. Denmead, Columbus, Ohio.*

HIGH BISCUIT.

On baking days, reserve one small loaf and mix a rounded table-spoon butter, a level table-spoon sugar and one egg into it by pulling it to pieces with the hands; knead into a loaf, let it rise, then, by rolling between the hands, make into balls the size of a small hen's egg, place in rows in very well greased dripping-pan; when half full raise the end that is empty almost perpendicular, and shake gently until the balls slide compactly together, then add more, and continue doing so until the pan is full; rub over the top with melted butter, let rise until very light, and bake.—*Mildred.*

MAPLE BISCUIT.

To the well-beaten yolks of twelve eggs, add half pound of powdered or granulated sugar and half a cup of sweet milk; mix one tea-spoon baking-powder in a (scant) half pound of sifted flour, then sift the

flour gently into the batter and add flavoring, bake in biscuit pans, spreading the batter one and a half to two inches thick in the pan. If rightly made it will be very light. Do not bake too fast, and have the oven about as for sponge cake. When cold, cut into slices three inches long and one inch wide. Ice the sides, ends and top with white, pink and chocolate icing. Dry in oven, and then, if desired, the bottom may be iced. Build in square blocks and place on table. Serve a plate of the white, one of the pink, and one of the brown, or they may be mixed in building.—*Mrs. J. S. Sperry, Nashville, Tenn.*

SOUTH CAROLINA BISCUIT.

One quart sweet cream or milk, one and a half cups butter or fresh lard, two table-spoons white sugar, one good tea-spoon salt; add flour sufficient to make a stiff dough, knead *well* and mold into neat, small biscuit with the hands, as our grandmothers used to do; add one good tea-spoon cream tartar if preferred; bake well, and you have good sweet biscuit that will keep for weeks in a dry place, and are very nice for traveling lunch. They are such as we used to send to the army, and the "boys" relished them "hugely."—*Mrs. Colonel Moore, Hamilton, Ohio.*

SODA BISCUIT.

Put one quart of flour, before sifting, into sieve, with one tea-spoon soda and two of cream tartar (or three of baking powder), one of salt, and one table-spoon white sugar; mix all thoroughly with the flour, run through sieve, rub in one level table-spoon of lard or butter (or half and half), wet with half pint sweet milk, roll on board about an inch thick; cut with biscuit cutter, and bake in a quick oven fifteen minutes. If you have not milk, use a little more butter, and wet with water. Handle as little and make as rapidly as possible.—*M. Parloa.*

SPOON-BISCUIT.

One quart sour milk or buttermilk, one tea-spoon soda, a little salt, two table-spoons melted lard, and flour enough for a stiff batter; drop in a hot gem-pan and bake in a quick oven.—*Mrs. A. B. Morey.*

SALLY LUNN.

Sift into a pan a pound and a half of flour, put in two ounces of butter warmed in a pint of new milk, one salt-spoon salt, three eggs well beaten, and two table-spoons of good yeast. Mix well together, and put the whole into a tin pan well greased, and set to rise all night. Bake a little brown in a quick oven. Warm the milk and butter over water until the butter is melted; beat the eggs in a two-quart tin-pail, and if the milk is not *hot* pour it over them. Stir in half the flour, then add the yeast, stirring thoroughly with the rest of the flour. Let rise over night. Some add two table-spoons sugar and use a tea-spoon soda and two of cream tartar instead of the yeast.—*Rhoda, Ballsville, Va.*

TEA CAKE.

One quart flour, one cup sour milk, one tea-spoon soda, one-half pound lard, one-half pound chopped raisins or currants; roll two inches thick and bake in a quick oven; split open, butter, and eat while hot.—*Mrs. Canby, Bellefontaine.*

BREAKFAST ROLLS.

Mix the dough in the evening, according to directions in the recipe for "Bread Raised Once;" add a table-spoon of butter, and set where it will be a little warm until morning; cut off pieces, and carefully shape them into rolls of the desired size by rolling them between the hands, but do not knead them; dip the sides of each into drawn butter when they are shaped, and place them in the baking-pan (the butter prevents their sticking together when baked, and they will be smooth and perfect when separated). Rub them over the top with drawn butter, and dust a *little* fine salt over the top; set in a warm place, and they will quickly rise ready for baking. These are delicious.

LONG BREAKFAST ROLLS.

Three and one-half cups sweet milk, one cup butter and lard mixed in equal proportions, one cup potato yeast, flour enough to make into dough. Let rise over night; in the morning add one beaten egg. Knead thoroughly, and let rise again. With the hands, make into balls as large as a small hen's egg; then roll

between the hands to make long rolls (about three inches), place close together in even rows in the pans. Let rise until light, and bake delicately.

COFFEE ROLLS.

Work into a quart of bread dough a rounded table-spoon of butter, and a half tea-cup of white sugar; add some dried currants (well washed and dried in the oven), sift some flour and sugar over them, work into the other ingredients, make into small rolls, dip into melted butter, place in tins, let rise a short time, and bake.

DINNER OR FRENCH ROLLS.

Make dough as directed in recipe for "Long Breakfast Rolls," make into balls as large as a medium-sized hen's egg, place on a well-floured board, flour a small rolling-pin (three-quarters of an inch in diameter), press down so as nearly to divide each ball of dough in the center, place in baking-pans so as not to touch each other, grease the space made by the rolling pin with melted butter, let rise until light, and bake. These rolls are so small and bake so quickly, that they have the delicious sweet taste of the wheat. Some grease the hands with butter while making the rolls. Bread dough, by adding the other ingredients, may be used for these rolls.

EGG ROLLS.

Two tea-cups sweet milk, two eggs, a little salt, three and a half scant cups of sifted flour. Bake in hot gem-pans.—*Mrs. L. S. W., Jamestown, N. Y.*

EVERY-DAY ROLLS.

Take a piece of bread dough on baking day, when molded out the last time, about enough for a small loaf, spread out a little, add one egg, two table-spoons of sugar, and three-fourths cup of lard; add a little flour and a small tea-spoon soda if the least bit sour; mix well, let rise, mold into rolls or biscuits, set to rise again, and they will be ready for the oven in twenty or thirty minutes.

FRENCH ROLLS.

Peel six medium-sized mealy potatoes, boil in two quarts of water, press and drain both potatoes and water through a colander; when cool enough so as not to scald, add flour to make a thick

batter, beat well, and when lukewarm, add one-half cup potato yeast. Make this sponge early in the morning, and when light turn into a bread pan, add a tea-spoon salt, half cup lard, and flour enough for a soft dough; mix up, and set in a warm, even temperature; when risen, knead down and place again to rise, repeating this process five or six times; cut in small pieces and mold on the bread-board in rolls about one inch thick by five long; roll in melted butter or sweet lard, and place in well-greased baking pans (nine inches long by five wide and two and a half in depth, makes a convenient-sized pan, which holds fifteen of these rolls; or, if twice the width, put in two rows); press the rolls closely together, so that they will only be about half an inch in width. Let rise a short time and bake twenty minutes in a hot oven; if the top browns too rapidly, cover with paper. These rolls, if properly made, are very white, light and tender.

Or, make rolls larger, and just before putting them in the oven, cut deeply across each one with a sharp knife. This will make the cleft roll, so famous among French cooks.—*Mrs. J. W. Robinson, Marysville, Ohio.*

ITALIAN ROLLS.

A pound of bread dough, quarter-pound softened butter; work the butter well into the dough, and roll out about half an inch thick; cut into strips nearly an inch wide and seven or eight inches long; sift over them fine corn meal, place them apart on a buttered pan, and when light bake in a quick oven.—*In the Kitchen.*

MINNESOTA ROLLS.

Rub one-half table-spoon of lard into one quart of flour, make a well in the middle, put in one-half cup baker's yeast—or one cup of home-made—two tea-spoons sugar, one-half pint cold boiled milk; do not stir, but let stand over night; in the morning knead well, after dinner knead again, cut out, put in pans, and let rise until tea time. Bake in a quick oven.—*Mrs. Judge West, Bellefontaine.*

PARKER HOUSE ROLLS.

Rub one-half table-spoon of butter, and one-half table-spoon of lard into two quarts of sifted flour; into a well in the middle pour one pint of cold boiled milk, and add one-half cup of yeast, one-half

cup of sugar, and a little salt. If wanted for tea, rub the flour and butter, and boil the milk, and cool it the night before; add sugar, yeast and salt, and turn all into the flour, but do not stir. Let stand over night; in the morning stir up, knead, and let rise till near tea-time; mold and let rise again, and bake quickly. To mold, cut with cake-cutter; put a little melted butter on one-half and lap nearly over on the other half. Place them in the pan about three-quarters of an inch apart.—*Mrs. V. G. Hush, Minneapolis, Minn.*

WEDDING SANDWICH ROLLS.

Late in the evening make a rather stiff potato sponge (see directions under "Bread-Making"), and in the morning mix in as much flour as will make a soft dough, knead well, and place to rise; when sufficiently light, knead down again, repeating the operation two or three times, remembering not to let the dough become sour by rising too light; mold into common-sized loaves, place in your dripping-pan to rise, and bake very carefully, so as to secure the very slightest brown crust possible. On taking out of the oven, roll in a cloth tightly wrung out of water, with a large bread-blanket folded and wrapped around all. Let cool three or four hours, cut lengthwise of the loaf (not using the outside piece), first spreading lightly with good sweet butter, then cutting in slices not more than a quarter of an inch, or just as thin as possible, using for this purpose a very thin, sharp knife; lay on cold boiled ham cut in very thin shavings (no matter if in small pieces), roll up very slowly and carefully, and place where it will not unroll. Treat each sandwich in the same manner, always spreading the bread with butter before cutting. If by chance the bread is baked with too hard a crust, cut off a thin shaving of the brownest part very smoothly before making into sandwiches. These sandwiches are truly delicious if properly made, but they require great care, experience, and good judgment. Served on an oblong platter, piled in pyramid style, row upon row, they will resemble nicely rolled dinner napkins. They must be made and served the same day.—*Mrs. James W. Robinson.*

WINTER ROLLS.

Put three quarts of flour into a large crock or jar, scald one quart of buttermilk, add one cup of lard, and pour all over the flour,

beating it up well; then add one quart of cold water, stir and add one-half cup of potato yeast, or one cup of brewer's; beat in well and set in a warm place to rise over night. In the morning add salt and flour enough to make a moderately stiff dough; set in a warm place to rise, and, when risen, knead down and set to rise again. This time knead down and place in a large stone crock or bowl, covered tightly with a tin pan to prevent the surface from drying, and set away in a cool place. When needed, turn out on a bread-board, cut off a piece as large as you wish to use, roll out to the thickness of ordinary soda biscuit, cut, and put in the oven to bake immediately. Set away the rest of the dough as before, and it will keep a week in winter, and is very convenient for hot breakfast-rolls.—*Mrs. D. Buxton.*

VIENNA ROLLS.

Have ready in a bowl a table-spoon of butter or lard, made soft by warming a little, and stirring with a spoon. Add to one quart of unsifted flour two heaping tea-spoons baking powder; mix and sift thoroughly together, and place in a bowl with butter. Take more or less sweet milk as may be necessary to form a dough of usual stiffness, according to the flour (about three-fourths of a pint), put into the milk half a tea-spoon of salt, and then stir it into the flour, etc., with a spoon, forming the dough, which turn out on a board and knead sufficiently to make smooth. Roll out half an inch thick, and cut with a large round cutter; fold each one over to form a half round, wetting a little between the folds to make them stick together; place on buttered pans, so as not to touch, wash over on top with milk to give them a gloss, and bake immediately in a hot oven about twenty minutes. It will do them no harm to stand half an hour before baking, if it is desired.

CRACKNELLS.

To one pint of rich milk put two ounces butter and spoon of yeast. Make it warm, and mix enough fine flour to make a light dough; roll thin and cut in long pieces, two inches broad. Prick well, and bake in slow oven.—*Effie A. Adams, Quincy, Ills.*

ENGLISH CRUMPETS.

One quart warm milk, one teaspoon salt, half cup yeast, flour enough for a not very stiff batter. When light add half a cup

melted butter, let stand twenty minutes, and bake in muffin rings or cups.—*Mrs. G. W. M.*

WHEATEN GEMS.

Mix one tea-spoon baking-powder and a little salt into one pint flour; add to the beaten yolks of two eggs one tea-cup sweet milk or cream, a piece of butter (melted) half the size of an egg, the flour with baking-powder and salt mixed, and the well-beaten whites of the two eggs. Beat well, bake immediately in gem-pans in a hot oven, and take out and send to the table immediately.—*Mrs. Gib Hillock, New Castle, Ind.*

WHEAT MUFFINS.

Mix one pint milk, two eggs, three table-spoons yeast, and salt-spoon of salt, with flour enough to make a stiff batter; let rise four or five hours and bake in muffin-rings in a hot oven, for about ten minutes. This recipe may be made with Graham flour, by adding two table-spoons of molasses, and is excellent.—*Mrs. G. W. Marchant.*

WAFFLES.

Take one quart of flour, a tea-spoon of salt, a table-spoon of melted butter, and milk enough to make a thick batter. Mix thoroughly. Add two well-beaten eggs, and one measure each of acid and soda (or two heaping tea-spoons acid and one moderately heaping tea-spoon soda) of Horsford's Bread Preparation; stir well, and bake at once in waffle-irons.

QUICK WAFFLES.

Two pints sweet milk, one cup butter (melted), sifted flour to make a soft batter; add the well-beaten yolks of six eggs, then the beaten whites, and lastly (just before baking) four tea-spoons baking-powder, beating very hard and fast for a few minutes. These are very good with four or five eggs, but much better with more.—*Mrs. C. W. Morey.*

RAISED WAFFLES.

One quart flour, one pint sweet, luke-warm milk, two eggs, a table-spoon melted butter, tea-spoon salt, half tea-cup good yeast.—*Mrs. L. S. Williston, Heidelberg, Germany.*

RICE WAFFLES.

Boil half a pint of rice and let it get cold, mix with it one-fourth pound butter and a little salt. Sift in it one and a half pints flour, beat five eggs separately, stir the yolks together with one quart milk, add whites beaten to a stiff froth, beat hard, and bake at once in waffle-iron.—*Mrs. S. C. Lee, Baltimore, Md.*

SWEET WAFERS.

One pint flour, one tea-cup sugar, three eggs, one table-spoon butter, flavor with lemon, mix into a batter same as for cake, and bake in wafer-irons.

FRENCH CRACKERS.

One and a half pounds each of flour and sugar, three-fourths pound butter, whites of five eggs; before cooking wash over with egg and dip in sugar.

EGG CRACKERS.

Six eggs, twelve table-spoons sweet milk, six table-spoons butter, half tea-spoon soda; mold with flour half an hour, and roll thin.—*Mrs. J. S. Robinson.*

CORN DODGERS.

To one quart corn meal add a little salt and a small table-spoon lard; scald with boiling water and beat hard for a few minutes; drop a large spoonful in a well-greased pan. The batter should be thick enough to just flatten on the bottom, leaving them quite high in the center. Bake in a hot oven.

CORN MUFFINS.

One quart sifted Indian meal, a heaping tea-spoon butter, one quart milk, a salt-spoon salt, a third cup yeast, a table-spoon of molasses; let it rise four or five hours, and bake in muffin-rings.—*Mrs. G. W. Marchant, Buffalo, N. Y.*

CORN ROLLS.

One pint of corn meal, two table-spoons sugar, one tea-spoon salt, one pint boiling milk; stir all together and let stand till cool. Add three eggs well beaten, and bake in gem-pans.—*Mrs. Capt. J. P. Rea, Minneapolis, Minn.*

CORN MUSH.

Put four quarts fresh water in a kettle to boil, salt to suit the taste; when it begins to boil stir in one and one-half quarts meal, letting it sift through the fingers slowly to prevent lumps, adding it a little faster at the last, until as thick as can be conveniently stirred with one hand; set in the oven in the kettle (or take out into a pan), bake an hour, and it will be thoroughly cooked. It takes corn meal so long to cook thoroughly that it is very difficult to boil it until done without burning. Excellent for frying when cold. Use a hard wood paddle, two feet long, with a blade two inches wide and seven inches long, to stir with. The thorough cooking and baking in oven afterwards, takes away all the raw taste that mush is apt to have, and adds much to its sweetness and delicious flavor.—*Mrs. W. W. Woods.*

FRIED MUSH.

A delicious breakfast relish is made by slicing cold mush thin and frying in a little hot lard. Or dip in beaten eggs salted to taste, then in bread or cracker crumbs, and drop in *hot* lard, like doughnuts.—*Miss A. W. S., Nashville, Tenn.*

ALABAMA JOHNNY-CAKE.

Cook a pint of rice till tender, add a table-spoon butter; when cold add two beaten eggs and one pint meal, and when mixed spread on an oaken board and bake by tipping the board up before the fire-place. When done on one side turn over. The dough should be spread half an inch thick.

JOHNNY-CAKE.

Two-thirds tea-spoon soda, three table-spoons sugar, one tea-spoon cream of tartar, one egg, one cup sweet milk, six table-spoons Indian meal, three table-spoons flour, and a little salt. This makes a thin batter.

COLD-WATER GEMS.

With very cold or ice-water and Graham flour, and a little salt, make a rather stiff batter; heat and grease the irons, and bake twenty minutes in a hot oven.—*Mrs. O. M. Scott.*

GOOD GRAHAM GEMS.

Three cups sour milk, one tea-spoon soda, one of salt, one table-spoon brown sugar, one of melted lard, one beaten egg; to the egg

add the milk, then the sugar and salt, then the Graham flour (with the soda mixed in), together with the lard; make a stiff batter, so that it will drop, not pour, from the spoon. Have gem-pans very hot, grease, fill, and bake fifteen minutes in a hot oven.—*Mrs. J. H. S.*

MRS. BUXTON'S GRAHAM GEMS.

Take one egg and beat well, add pinch of salt, one quart buttermilk or sour milk, and Graham flour enough to make a stiff batter; add one heaping tea-spoon soda and stir thoroughly with a spoon; heat and grease gem-irons, and after dipping the spoon in cold water, drop a spoonful of batter in each pan, repeating until all are filled; bake in a quick oven half an hour. This measure will make a dozen.

SWEET-MILK GEMS.

Beat one egg well, add a pint new milk, a little salt, and Graham flour until it will drop off the spoon nicely; heat and butter the gem-pans before dropping in the dough; bake in a hot oven twenty minutes.—*Mrs. R. L. Partridge.*

GRAHAM MUFFINS.

Two cups of sour milk, two table-spoons brown sugar, a little salt, one tea-spoon soda, sufficient Graham flour to make moderately stiff. If not convenient to use sour milk, use sweet, adding cream of tartar.—*Mrs. H. B. Sherman.*

GRAHAM MUSH.

Sift meal slowly into boiling salted water, stirring briskly until it is as thick as can be stirred with one hand; serve with milk or cream and sugar, or butter and syrup. It is much improved by removing from the kettle to a pan as soon as thoroughly mixed, and steaming for three or four hours. It may also be eaten cold, or sliced and fried like corn mush.

OAT-MEAL MUSH.

To two quarts boiling water, well salted, add one and a half cups best oat meal (Irish, Scotch, Canadian or Akron are best); stir in meal by degrees, and after stirring up a few times to prevent its settling down in a mass at the bottom, leave it to cook three hours *without stirring*. While stirring in meal put inner kettle directly on

stove. (Cook in a custard-kettle with water in outer kettle). To cook for breakfast it may be put on over night, allowing it to boil an hour or two in the evening, but it is better when freshly cooked. Serve with cream and sugar. This is unsurpassed as a breakfast-dish, especially for growing children, who need bone and muscle-producing food. To be wholesome it must be *well cooked*, and not the pasty, half-cooked mass usually served at boarding-houses. There are a few persons with very delicate digestive powers, who should eat oat-meal only when thoroughly pearled, as the outer husks of the grain irritate the coatings of the stomach. In lieu of a custard-kettle the mush may be made in a pan or small tin bucket, and then placed in a steamer and steamed two hours.

STEAMED OAT-MEAL.

To one tea-cup oat-meal add one quart cold water, tea-spoon salt, put in steamer over a kettle of cold water, and steam one hour and a half after meal begins to cook.

CRACKED WHEAT.

Two quarts salted water to two cups best white winter wheat; boil two or three hours in a custard-kettle: Or, soak over night and boil at least three-fourths of an hour: Or, put boiling water in a pan or small tin bucket, set on stove, stir in wheat, set in steamer and steam four hours: Or, make a strong sack of thick muslin or drilling, moisten wheat with cold water, add a little salt, place in sack, leaving half the space for wheat to swell in. Fit a round sheet of tin, perforated with holes half an inch in diameter, to the inside of ordinary kettle, so that it will rest two or three inches from the bottom; lay sack on the tin, put in water enough to reach tin, and boil from three to four hours, supplying water as it evaporates. Serve with butter and syrup, or cream and sugar. When cold, slice and fry; or warm with a little milk and salt in a pan greased with a little butter; or make in griddle-cakes with a batter of eggs, milk, and a little flour, and pinch of salt.

FINE WHITE HOMINY OR GRITS.

Take two cups to two quarts salted water, soak over night, and boil three quarters of an hour in a custard kettle; serve with milk and sugar, or when cold slice and fry.

FRITTERS.

Make fritters quickly and beat thoroughly. A good rule for them is two eggs, one half-pint milk, one tea-spoon salt, and two cups flour; have the lard in which to cook them nice and sweet and hot. Clarified fat boils at about five hundred degrees—more than double the heat of boiling water—and fat actually boiling will burn to a cinder any thing that is dropped into it. The proper cooking heat is three hundred and seventy-five degrees, and is indicated by a blue smoke arising from the surface of the fat. When this point is reached, the fat may be held at that degree of heat, and prevented from burning by dropping into it a peeled potato or a piece of hard bread, which furnishes something for the fat to act on. The heat may also be tested by dropping in a tea-spoon of the batter; if the temperature is right it will quickly rise in a light ball with a splutter, and soon brown; take up carefully *the moment* they are done, with a wire spoon; drain in a hot colander, and sift powdered sugar over them; serve hot. Pork fritters are made by dipping thin bits of breakfast-bacon or fat pork in the batter: fruit fritters by chopping any kind of fresh or canned fruit fine and mixing it with batter, or by dipping quarters or halves in batter. The fruit may be improved in flavor by sprinkling sugar and grated lemon peel over it, and allowing it to remain two or three hours, after which drain and dip as above. Batters for fritters should be made an hour before using, as the grains of flour swell by standing after being moistened, and thus become lighter. Add the whites of eggs just before frying. It is better not to use sugar in batter, as it tends to make it heavy. Sprinkle over them in the dish when just ready to serve.

APPLE FRITTERS.

Three eggs beaten very light, one quart of milk; make a thin batter; add a little salt and the grated rind of one lemon; pare, core and slice thin one quart nice tart apples; add, and drop in spoonfuls in boiling lard; serve with sauce.—*Mrs. E. L. Fay, Washington Heights, New York.*

APPLE FRITTERS.

Make a batter in proportion of one cup sweet milk to two cups flour, a heaping tea-spoon baking powder, two eggs beaten separately, one table-spoon sugar, and salt-spoon salt; heat the milk a little more than milk-warm, add slowly to the beaten yolks and sugar, then add flour and whites of eggs; stir all together, and throw in thin slices of good sour apples, dipping the batter up over them; drop in boiling lard in large spoonfuls with piece of apple in each, and fry to a light brown. Serve with maple syrup or a nice syrup made of sugar.—*Mrs. James Henderson.*

CLAM FRITTERS.

Take raw clams, chopped fine, and make a batter with juice, an equal quantity of sweet milk, four eggs to each pint of liquid, and flour sufficient to stiffen; fry like other fritters.—*Mrs. H. B. S.*

CORN OYSTERS.

To one quart grated corn add three eggs and three or four grated crackers, beat well and season with pepper and salt; have ready in skillet butter and lard or beef-drippings in equal proportions, hot but not scorching; drop in little cakes about the size of an oyster (for this purpose using a tea-spoon); when brown turn and fry on the other side, watching constantly for fear of burning. If the fat is just the right heat, the oysters will be light and delicious, but if not, heavy and "soggy." Serve hot and keep dish well covered. It is better to beat whites of eggs to a stiff froth and add just before frying.—*Mrs. V. G. Hush, Minneapolis, Minn.*

CREAM FRITTERS.

One and a half pints flour, one pint milk, six well-beaten eggs, one-half nutmeg, two tea-spoons salt, one pint cream; stir the whole enough to mix the cream; fry in small cakes.—*Mrs. M. K. P.*

LEMON FRITTERS.

One-fourth pound of eggs, one-half pound flour, one-fourth pound sugar (pulverized); beat the yolks well, add the flour and enough fresh milk to make a stiff batter (about a gill of milk); beat the whites stiff with the sugar, the juice of a lemon and some of the yellow peel grated off, or a spoon of extract of lemon.

When ready to cook beat the whites well into the batter and proceed to cook. Have plenty of *good* lard, heated slowly; just as it *begins to smoke*, after bubbling, drop in by spoonfuls enough fritters to fill the vessel without crowding. The cold batter will lower the temperature of the fat sufficiently to keep it at proper cooking heat. The fritters will begin to brown very quickly, and should be turned with a wire spoon. If they begin to color dark brown check the heat immediately. If these directions are followed accurately, they may be lifted from the fat and laid upon a napkin or folded paper comparatively free from grease. Dust the fritters well with sugar and nutmeg, if agreeable. For supper eat them so, but for dinner some nice sauce should be served. Some persons substitute honey or maple syrup for sauce. Fritters bear a bad reputation, but when *properly* made, and eaten occasionally for a change, are quite as wholesome as many of the messes recommended as food for dyspeptics.

VANITIES.

Beat two eggs, stir in a pinch of salt and a half tea-spoon rose-water, add sifted flour till just thick enough to roll out, cut with a cake-cutter, and fry quickly in hot lard. Sift powdered sugar on them while hot, and when cool put a tea-spoon of jelly in the center of each one. Nice for tea or dessert.—*Mrs. D. C. Harrington, Westfield, N. Y.*

GRIDDLE-CAKES.

Griddle-cakes should be well beaten when first made, and are much lighter when the eggs are separated, whipping the yolks to a thick cream, and adding the whites beaten to a stiff froth just before baking. Some never stir buckwheat cakes after they have risen, but take them out carefully with a large spoon, placing the spoon when emptied in a saucer, and not back again into the batter. In baking griddle-cakes have the griddle clean, and, if the cakes stick, sprinkle on salt and rub with a coarse cloth before greasing. Some prefer griddles made of soap-stone, which need no

greasing. They need to be very hot, but greasing spoils them. They are more costly and more easily broken than iron. Iron griddles, if properly cared for, need washing but seldom. Immediately after use they should be carefully wiped and put away out of the dust, never to be used for any other purpose. Never turn griddle-cakes the second time while baking, as it makes them heavy, and serve the same side up as when taken from griddles.

BUCKWHEAT CAKES.

Buckwheat flour, when properly ground, is perfectly *free from grits*. The grain should be run through the smutter with a strong blast before grinding, and the greatest care taken through the whole process. Adulteration with rye or corn cheapens the flour, but injures the quality. The pure buckwheat is best, and is unsurpassed for griddle-cakes. To make batter, warm one pint sweet milk and one pint water (one may be cold and the other boiling); put half this mixture in a stone crock, add five tea-cups buckwheat flour, beat *well* until smooth, add the rest of the milk and water, and last a tea-cup of yeast. Or, the same ingredients and proportions may be used except adding two table-spoons of molasses or sugar, and using one quart of water instead of one pint each of milk and water.—*Miss S. A. Melching.*

HORSFORD BUCKWHEAT CAKES.

Mix “over night,” with warm water, a little salt, and a table-spoon molasses, one pint buckwheat flour, to the usual consistency of griddle-cakes. When ready to bake for breakfast, add one measure each of acid and soda (or two heaping tea-spoons acid and one moderately heaping tea-spoon soda) of Horsford’s Bread Preparation—thinning the batter if necessary—and bake immediately on a hot griddle.

FRENCH PANCAKES.

Beat together till smooth six eggs and half a pound of flour, melt four ounces butter and add to the batter, with one ounce of sugar and half a pint of milk, and beat until smooth. Put a table-spoon at a time into a hot frying-pan slightly greased, spreading the batter evenly over the surface of the pan by tipping it about, fry to a light

brown, spread with jelly, roll it up, dust it with powdered sugar, and serve hot.

BATTER CAKES.

Make a batter of one quart each of flour and sour milk, three eggs beaten separately, a table-spoon of butter, and two level tea-spoons soda. Pulverize the soda very fine before measuring, then thoroughly mix with the flour. Add whites of eggs just before baking on the griddle. Sweet milk may be used (with the other ingredients in same quantity) with Horsford's Bread Preparation, one measure each of soda and acid, which must be thoroughly mixed with the flour. These may also be made without eggs.

BREAD CAKES.

Take stale bread and soak over night in sour milk; in the morning rub through a colander, and to one quart add the yolks of two eggs, one tea-spoon salt, one tea-spoon soda, two table-spoons sugar, and flour enough to make a batter a little thicker than for buck-wheat cakes; add last the well-beaten whites of the eggs, and bake.

CRUMB GRIDDLE-CAKES.

The night before using put some bread crumbs to soak in one quart of sour milk; in the morning rub through a sieve, and add four well-beaten eggs, two tea-spoons soda dissolved in a little water, one table-spoon melted butter, and enough corn meal to make them the consistency of ordinary griddle-cakes. It is better to beat yolks and whites separately, stirring the whites lightly in just before baking.—*Mrs. W. E. Scobey, Kankakee, Ill.*

CORN CAKES.

One pint corn meal, one of sour milk or buttermilk, one egg, one tea-spoon soda, one of salt. A table-spoon of flour or corn starch may be used in place of the egg; bake on a griddle.

FLANNEL CAKES.

Make hot a pint of sweet milk, and into it put two heaping table-spoons butter, let melt, then add a pint of cold milk, the well-beaten yolks of four eggs—placing the whites in a cold place—a tea-spoon of salt, four table-spoons potato yeast, and sufficient flour to make a stiff batter. set in a warm place to rise, let stand three

hours or over night; before baking add the beaten whites; fry like any other griddle-cakes. Be sure to make batter just stiff enough, for flour must not be added in the morning unless it is allowed to rise again.

GRAHAM GRIDDLE-CAKES.

One quart Graham flour, one tea-spoon baking powder, three eggs, and milk or water enough to make thin batter.

INDIAN PANCAKES.

One pint Indian meal, one tea-spoon salt, small tea-spoon soda; pour on boiling water until a little thinner than mush; let stand until cool, add the yolks of four eggs, half a cup of flour in which is mixed two tea-spoons cream tartar; stir in as much sweet milk or water as will make the batter suitable to bake; beat the whites well, and add just before baking.—*Mrs. W. W. Woods.*

RICE GRIDDLE-CAKES.

Boil half a cup rice; when cold mix one quart sweet milk, the yolks of four eggs, and flour sufficient to make a stiff batter; beat the whites to a froth, stir in one tea-spoon soda, and two of cream tartar; add a little salt, and lastly the whites of eggs; bake on a griddle. A nice way to serve is to spread them while hot with butter, and almost any kind of preserves or jelly; roll them up neatly, cut off the ends, sprinkle them with sugar, and serve immediately.—*Mrs. Walter Mitchell, Gallipolis.*

Y E A S T .

The best is potato yeast, because bread made with it is moister, and there is no danger of injuring the flavor of the bread by an excess of yeast. Dry yeast should be made in May or June for summer use, and in October for winter use. In hot and damp weather, dry yeast sometimes loses its vitality; however, many use it on account of its convenience, since there is no danger of its souring in summer or freezing in winter. Soft hop or potato yeast

will keep in a cool place one or two weeks in warm weather, and in cold weather five or six weeks, care being taken that it does not freeze. Never add soda to yeast; if it becomes sour it will do to start fresh yeast, but will *never* make good bread. Make yeast in a bright tin pan, kept for this purpose alone. When it is risen sufficiently, a thick white scum rises to the top. Keep in a stone jar with a close-fitting cover, or in a jug, on the cellar bottom, or in ice-chest, or in some other cool place. Always shake the jug before taking out yeast for use. Leave cork loose for first twelve hours. Extreme heat or freezing kills the plant, which grows while fermentation goes on. The jar or jug, when emptied, should be washed first in cold water, then in soap and water, and afterward in hot water, which may be allowed to stand a half hour, when pour out. Let jar cool, and it is ready for use. The cork or cover needs the same careful attention. Many times the yeast is spoiled by want of care and neatness in washing the yeast jar. Keep hops in a paper sack in a dry, cool place. One pint of potato yeast, one tea-cup of hop yeast, a piece of compressed yeast size of a walnut, and one yeast cake, or two-thirds of a tea-cup of yeast crumbs, are equal in strength.

DRY YEAST.

Boil two large potatoes and a handful of hops (the latter in a bag) in three pints water; when done, take out potatoes, mash well, add one pint flour, and pour boiling hot water over all; beat well together, adding one table-spoon salt, one of ginger, and one-half cup sugar; when luke-warm add one cup good yeast and let stand two days (or only one day, if very warm weather), stirring down frequently; add good white corn meal until thick enough to make into cakes about half an inch in thickness; place to dry in the shade (never expose to the sun or to stove heat) where the air will pass freely, so as to dry them as soon as possible, as the fermentation goes on as long as there is any moisture; turn the cakes frequently, breaking them up somewhat, or even crumbling, so they will dry out evenly and quickly; when thoroughly dried put in a paper sack, and keep in a dry place. A small cake will make a sponge sufficient to bake five or six ordinary loaves.—*Mrs. E. T. Carson.*

FARMERS' YEAST.

A yeast which is especially good for the use of farmers, and others who use a great deal of bread and bake frequently, is made as follows: Take a handful of unpressed or two ounces of pressed hops (those showing the pollen dust are best), put them in one quart of water, with four ordinary potatoes, and boil till the potatoes are well cooked; mash all together, and strain through a linen strainer, add flour enough to make a thick batter; a tea-spoon salt, a table-spoon pulverized ginger and half a cup sugar; set it back on the fire and let it come to a boil, stirring constantly, and set by to cool; when only milk warm add a cup of old yeast, or two cakes grocers' dry hop yeast, or half a cup bakers'. This will be light in two or three hours. The yeast may be made perpetual, by saving a cup when started, but it must be kept from freezing in winter and in a cool place in summer. This is a good mode, and acceptable to all who prefer yeast bread.—*Mrs. H. Young, Minneapolis, Minn.*

HOP YEAST.

Place a handful of hops in two quarts of cold water, boil slowly for a half hour, strain boiling hot on one pint flour and one table-spoon salt (gradually at first in order to mix smoothly); when lukewarm add a half pint of yeast, and set in a warm place to rise. When light, cover and keep in a cool place.—*Mrs. M. J. Woods.*

POTATO YEAST WITHOUT HOPS.

Four good-sized potatoes peeled, boiled and mashed, four table-spoons white sugar, one of ginger, one of salt, two cups flour; pour over this a pint of boiling water, and beat till all the lumps disappear. After it has cooled, add to it one cup good yeast, and set away to rise; when risen put in glass or stone jar, cover and set away in a cool place.—*Mrs. George H. Rust, Minneapolis, Minn.*

POTATO YEAST.

Boil one cup hops in a sack in two quarts water for fifteen minutes; remove sack with hops, add *immediately* after grating (to prevent their darkening) five good-sized Irish potatoes, peeled and grated raw, one cup white sugar, one table-spoon salt, and one of ginger; stir occasionally and cook from five to ten minutes, and it will boil

up thick like starch; turn into a jar, and when just tepid in summer, or quite warm in winter, add one-half pint good yeast (always save some to start with); set jar in a large tin pan, and as often as it rises stir down until fermentation ceases, when it will be quite thin. Cover closely, and set away in a cool place, and it will keep two weeks. When yeast smells sour but does not taste sour it is still good; if it has no smell it is dead. One cup will make six good-sized loaves.—*Mrs. D. Buxton.*

POTATO YEAST.

Take as many hops as can be grasped in the hand twice, put one-half gallon water over them in a new coffee-pot kept for that purpose, boil slowly for one hour. Do not tie them in a cloth to boil, as that keeps the pollen (an important rising property) out of the yeast. Pare and grate half a dozen large potatoes into a two gallon stone crock, add a half cup sugar, table-spoon each of salt and ginger, pour over this a half gallon of the boiling hop-water, stirring all the time. When milk-warm, add one cup of good lively yeast, set in a warm place until it rises, and remove to the cellar or some other cool place. The boiling hop-water must be added to potatoes *immediately* or they will darken, and darken the yeast. A good way to prevent the potatoes from darkening is to grate them into a pan half filled with cold water. As grated the potatoes sink to the bottom; when done grating, pour off the water and add the boiling hop-water. This is an excellent recipe, and the method given for boiling hops is especially recommended.

YEAST.

Pare and boil four ordinary-sized potatoes, boiling at the same time in a separate vessel a good handful of hops. When the potatoes are done, mash fine and add, after straining, the water in which the hops were boiled; put into this one cup white sugar and one-half cup salt, and add sufficient water to make one gallon; when cold add one cup of good yeast, let stand in a warm place for a few hours until it will “sing” on being stirred, when it is ready for use. Keep covered in a cellar or cool place.—*Mrs. C. M.*

YEAST WITHOUT YEAST.

This requires no yeast to raise it, and has been called the "best yeast in the world." Monday morning, boil one pint hops in two gallons water for half an hour, strain into a crock and let the liquid become luke-warm, add two even tea-spoons salt and half a pint best brown sugar; mix half a pint flour smooth with some of the liquor, and stir all well together. On Wednesday, add three pounds potatoes boiled and mashed, stir well and let stand till Thursday, then strain and put in stone jugs, but for the first day or two leave the corks quite loose. Stir the yeast occasionally while making, and keep near the fire. It should be made two weeks before using, and will keep any length of time, improving with age. Keep it in a cool place, and shake the jug before pouring from it, but with the cork out, holding the palm of the hand over the mouth to prevent the escape of the yeast.

CAKE-MAKING.

“Let all things be done decently and in order,” and the first to put in order when you are going to bake is yourself. Secure the hair in a net or other covering, to prevent any from falling, and brush the shoulders and back to be sure none are lodged there that might blow off; make the hands and finger nails clean, roll the sleeves up above the elbows, and put on a large, clean apron. Clean the kitchen table of utensils and every thing not needed, and provide every thing that will be needed until the cake is baked, not forgetting even the broom-splints previously picked off the new broom and laid away carefully in a little box. (A knitting-needle may be kept for testing cake instead of splints.) If it is warm weather, place the eggs in cold water, and let stand a few minutes, as they will then make finer froth; and be sure they are fresh, as they will not make a stiff froth from any amount of beating if old. The cake-tins should be prepared before the cake, when baking powder is used, as it effervesces but once, and there should be no delay in baking, as the mixture should be made firm by the heat, while the effervescing process is going on. Grease the pans with fresh lard, which is much better than butter; line the bottom with paper, using six or eight thicknesses if the cake is large, and greasing the top one well. (In some ovens, however, fewer thicknesses of paper would be needed on the bottom, and in some the sides also should be lined with one or two thicknesses.) Sift flour and sugar (if not pulverized), and measure or weigh. Firkin or very salt but-

ter should be cut in bits and washed to freshen a little; if very hard, warm carefully, but in no case allow any of it to melt. Good butter must be used, as the heat develops any latent bad qualities. Use pulverized sugar for all delicate cakes; for rich cakes coffee-crushed, powdered and sifted; for dark cakes, the best brown sugars are best; for jelly-cakes, light fruit-cakes, etc., granulated and coffee "A" are best and most economical. Beat the yolks of eggs thoroughly, and strain; set the whites away in a cool place until the cake is ready for them, then beat them vigorously in a cool room, till they will remain in the dish when turned upside down. Sift a part of the measured flour with the baking-powder or soda and cream tartar through a hand-sieve (which should be among the utensils of every housekeeper), and mix thoroughly with the rest of the flour. In using new flour for either bread or cake-making, it can be "ripened" for use by placing the quantity intended for baking in the hot sun for a few hours, or before the kitchen fire. In using milk, note this: that sour milk makes a spongy, light cake; sweet milk, one that cuts like pound cake; remembering that with sour milk soda alone is used, while with sweet milk baking powder or soda and cream tartar are to be added.

Having thus gathered the material, cut butter (in cold weather) into small pieces, and warm, *not melt*; beat the butter and sugar to a cream, add the milk in small quantities (never use fresh and stale milk in same cake), next the yolks of eggs, then a part of the flour, then a part of the whites, and so on until the whole is used; lastly, add the flavoring. Many good cake-makers first stir the milk and flavoring into the creamed butter and sugar, then the yolks, next the whites, and lastly the flour, first taking about two-thirds of it and thoroughly mixing the baking powder through it; the remainder of the flour is then left to be used at discretion. A little more or less flour may be needed, according to the climate, or to the kind of flour used, as the "New Process" flour requires one-eighth less than other brands. There is great "knack" in beating cake; don't *stir*, but *beat* thoroughly, bringing the batter up from the bottom of the dish at every stroke; in this way the air is driven into the cells of the batter, instead of out of them—but the cells will be finer if beaten more slowly at the last, remembering that the motion

should always be upward. In winter it is easier to beat with the hand, but in summer a wooden spoon is better. An iron spoon turns the mixture dark. Never beat a cake in tin, but use earthen or stoneware. Unskillful mixing, too rapid or unequal baking, or a sudden decrease in heat before it is quite done, will cause streaks in the cake. Always bake a small cake first, fill a patty pan, or cover to a baking-powder can, one-third full, and bake; then add more or less flour as required. If the cake is hard and solid, it needs a few tea-spoons of milk; if more flour is needed it will fall in the middle and be spongy and crumbly. Powdered sugar may be sifted on the top of any cake while it is a little warm; if it dissolves add more when it is cold, keep some for that purpose in a spice box with a perforated top. The white portion of orange or lemon-peel should never be used; grate only the yellow. When recipes call for soda and cream of tartar, baking powder may be used by taking the same quantity as required of both, or Horsford's Bread Preparation will be found excellent. "Milk" always means *sweet* milk. "A cup" always means a *tea* cup, not a coffee cup. Sour milk may always be used instead of sweet, by using soda only. The proportions of rising-powder to one quart of flour are three tea-spoons baking-powder, or one tea-spoon soda and two tea-spoons cream tartar, or one measure each of Horsford's Bread Preparation, or one pint sour milk and one level tea-spoon soda.

FRUIT CAKE.

Most ladies think fruit cake quite incomplete without wine or brandy, but it can be made equally good on strictly temperance principles, by substituting one-third of a cup of molasses for a wine-glass of brandy. The objection to the use of liquor in sauces does not, however, hold good against that used in cake-making, as the alcohol is converted to vapor by the heat and passes off with the other gases. There are many, however, who object to the use of liquors in any way, and to keeping them in the house, and such will find the above an excellent and cheap substitute.

Raisins should never be washed, as it is difficult to dry out the moisture absorbed by them, and every particle of moisture retained tends to make the cake heavy. To remove the stems and extraneous matter, place the raisins in a coarse towel and rub them in

this until as clean as rubbing will make them; then pick over carefully, remove any stems or other defects which may be left. The raisins should be prepared before the cake, and added the last thing before putting in the oven, as, being heavy, they sink to the bottom if allowed to stand. To seed, clip with the scissors, or cut with a sharp knife. Do not chop too fine; if for light fruit cake, seeding is all that is necessary. Slice the citron thin, and do not have the pieces too large, or they will cause the cake to break apart in cutting. Currants should be kept prepared for use as follows: Wash in warm water, rubbing well, pour off water, and repeat until the water is clear; drain them in a sieve, spread on a cloth and rub dry; pick out bad ones, dry carefully in a cool oven or in the "heater" (or in the sun and wind, with a thin gauze over them to keep off flies, insects and dust), and set away for use. When the fruit is all mixed, cream the butter and sugar—this is very important in all cakes—add the spices, molasses, or liquors, then the milk (if any used), next the eggs well beaten, adding whites with the flour, as previously directed. Always beat whites and yolks separately if many eggs are used, but if only a few, it is just as well to beat both together. Next add the flour (which in making black fruit cake may be browned), prepared with baking powder or soda and cream tartar, then the flavoring (lemon and vanilla, in equal parts, make the best flavoring), and lastly the fruit dredged with a *very little* flour. Some prefer to *mix* the fruit with all the flour. When but little fruit is used it may be dropped into the dough after it is in the pan, and pushed just beneath the surface, which prevents it from settling to the bottom. The batter for fruit cake should be quite stiff.

In making very large cakes that require three or four hours to bake, an excellent way for lining the pan is the following: Fit three papers carefully, grease thoroughly, make a paste of equal parts Graham and fine flour, wet with water just stiff enough to spread easily with a spoon, place the first paper in the pan with the greased side down, and spread the paste evenly over the paper about as thick as pie-crust. In covering the sides of the pan, use a little paste to stick a portion of the paper to the top of the pan to keep it from slipping out of place, press the second paper carefully into its

place, with the greased side up, and next put in the third paper as you would into any baking-pan, and pour in the cake. Earthen pans are used by some, as they do not heat so quickly and are less liable to burn the cake.

When using a milk-pan or pans, without stems, a glass bottle filled with shot to give it weight, and greased, may be placed in the center of the pan, or a stem may be made of paste-board, rolled up, but the latter is more troublesome to keep in place. The cake is apt to burn around the edges before it is done unless there is a tube in the center.

All except layer cakes should be covered with a paper cap, (or a sheet of brown paper, which the careful housewife will save from her grocers' packages), when first put into the oven. Take a square of brown paper large enough to cover well the cake pan, cut off the corners, and lay a plait on four sides, fastening each with a pin so as to fit nicely over the pan. This will throw it up in the center, so that the cover will not touch the cake. Save the cap, as it can be used several times.

Before commencing, clean out the stove, take off the lids and brush inside, rake it out underneath, get all the ashes out of the corners, have the best of fuel at hand. Don't build a *baking* fire before it is needed, have it only moderate, and add the extra fuel in time to get it nicely burning.

THE OVEN.

Too much care can not be given to the preparation of the oven, which is oftener too hot than too cool; however, an oven too cold at first will ruin any cake. Cake should rise and begin to bake before browning much, large cakes requiring a good, steady, solid heat, about such as for baking bread; layer cakes, a brisk hot fire, as they must be baked quickly. A good plan is to fill the stove with hard wood (ash is the best for baking), let it burn until there is a good body of heat, and then turn damper so as to throw the heat to the bottom of oven for fully ten minutes before the cake is put in. In this way a steady heat to start with is secured. Generally it is better to close the hearth when the cake is put in, as this stops the draft and makes a more regular heat. Keep adding wood in small quantities, for if the heat becomes slack the cake will be

heavy. Great care must be taken, for some stoves need to have the dampers changed every now and then, but as a rule more heat is needed at the bottom of the oven than at the top. Many test their ovens in this way: if the hand can be held in from twenty to thirty-five seconds (or while counting twenty or thirty-five), it is a "quick" oven, from thirty-five to forty-five seconds is "moderate," and from forty-five to sixty seconds is "slow." Sixty seconds is a good oven to begin with for large fruit cakes. All systematic housekeepers will hail the day when some enterprising Yankee or Buckeye girl shall invent a stove or range with a thermometer attached to the oven, so that the heat may be regulated accurately and intelligently. If necessary to move the cake while baking, do it very gently. Do not open the oven door until the cake has had time to form, and do not open it oftener than necessary, then be careful to close it quickly and gently, so as not to jar the cake. Be sure the outside door of the kitchen is closed so that no cold air may strike it. If the oven bakes too hard on the bottom, place the grate under the pan; if too hot on top, set a pie-pan of water on the top grate. If one side bakes faster than the other, turn *very* gently. Be careful not to remove from the oven until done; test *thoroughly* before removing, for if the cooler air strikes it before it is done, it is certain to fall. Allow about thirty minutes for each inch of thickness in a quick oven, and more time in a slow one. Test with a broom-splint or knitting-needle, and if the dough does not adhere, it is done. Settling away from the pan a little, and stopping its "singing," are other indications that the cake is ready to leave the oven. When removed, set the cake, while in the pan, on an inverted sieve to cool; this secures a free circulation of air all round it, and cools it evenly. It should remain in the pan at least fifteen minutes after taking from the oven, and it is better to leave the "cap" on until the cake is carefully removed from the pan and set away, *always* right side up. A tin chest or stone jar is best to keep it in. Coffee cake should be put away before it is cold, and so closely wrapped in a large napkin that the aroma will not be lost.

SPONGE AND WHITE CAKES.

The good quality of all delicate cake, and especially of sponge-cake, depends very much upon its being made with fresh eggs. It can

never be perfect unless pulverized sugar is used. It must be quickly put together, beaten with rapidity, and baked in a rather quick oven. It is made "sticky" and less light by being stirred long. There is no other cake so dependent upon care and good judgment in baking as sponge-cake. In making white cake, if not convenient to use the yolks that are left, they will keep for several days if *thoroughly* beaten and set in a cool place. The whites of eggs, when not used, must not be beaten, but will keep for several days if set in a cool place. The white or yolk of a medium-sized egg weighs one ounce, a fact that it is convenient to know, as sometimes the white or yolk of one or more eggs is wanted from several that have been put away together. Whenever it is necessary to cut a cake while warm, do it with a *warm* knife. To prepare cocoa-nut, cut a hole through the meat at one of the holes in the end, draw off the milk, pound the nut well on all sides to loosen the meat, crack, take out meat, and set the pieces in the heater or in a cool, open oven overnight, or for a few hours, to dry, then grate; if all is not used, sprinkle with sugar (after grating) and spread out in a cool, dry place, and it will keep for weeks.

ANGEL'S FOOD.

Use the whites of eleven eggs, one and a half tumbler of sifted granulated sugar, one tumbler sifted flour, one tea-spoon of vanilla, one tea-spoon of cream tartar; sift the flour four times, then add the cream tartar and sift again—but measure it before putting in the cream of tartar—sift the sugar and measure it; beat the eggs to a stiff froth on a large platter; on the same platter add the sugar lightly, then the flour very gently, then the vanilla; do not stop beating until you put it in the pan to bake. Bake forty minutes in a moderate oven, try with a straw and if too soft let it remain a few minutes longer. Do not open the oven until the cake has been in fifteen minutes. Turn the pan upside down to cool, and when cold, take out by loosening around the sides with a knife, and then ice; use a pan that has never been greased. The tumbler for measuring must hold two and one-fourth gills. The pans have feet.

ICING.—Whites of two eggs, two tea-cups granulated sugar; boil the sugar until clear with just enough water to moisten it. Having beaten the eggs to a stiff froth, pour boiling syrup very

slowly over them. Dissolve one-half tea-spoon of citric acid in a small table-spoon of water, and put enough in to make a pleasant tart—add a little essence of lemon.

BUCKEYE CAKE.

One cup butter, two of white sugar, four of sifted flour, five eggs beaten separately, one cup sour milk, tea-spoon soda, pound seeded raisins chopped a little; beat the butter and sugar to a cream, add the yolks and milk, and stir in the flour with soda well mixed through it; then add the white of the eggs beaten to a stiff froth, and lastly the raisins dredged with a little flour; bake one and one-half hours. Use coffee-cups to measure. This makes a cake for a six quart pan.—*Mrs. W. W. Woods.*

ALMOND, HICKORY-NUT OR COCOA-NUT CAKE.

One pound flour, half tea-spoon salt, fourth pound butter, pound of sugar, tea-cup sour cream, four eggs, lemon flavor to taste, and a tea-spoon soda dissolved in two tea-spoons hot water; mix all thoroughly, grate in the white part of a cocoa-nut, or stir in a pint of chopped hickory-nuts, or a pint of blanched almonds pounded.—*Mrs. J. W. Grubbs, Richmond, Ind.*

BLACK CAKE.

One pound powdered white sugar, three-quarters pound butter, pound sifted flour (brown or not as preferred), twelve eggs beaten separately, two pounds raisins stoned and part of them chopped, two of currants carefully cleaned, half pound citron cut in strips, quarter ounce each of cinnamon, nutmeg and cloves mixed, wine-glass wine and one of brandy; rub butter and sugar together, add yolks of eggs, part of flour, the spice, and whites of eggs well beaten; then add remainder of flour, and wine and brandy; mix all thoroughly together; cover bottom and sides of a four-quart milk-pan with buttered white paper, put in a layer of the mixture, then a layer of the fruit (first dredging the fruit with flour), until pan is filled up three or four inches. A small cup of Orleans molasses makes the cake blacker and more moist, but for this it is not necessary to add more flour. Bake three and one-half or four hours in a slow oven. This is excellent.—*Mrs. M. M. Munsell, Delaware.*

BLACK CAKE.

One pound flour, one of currants, one of raisins, one of sugar, half pound citron, half pound chopped figs, three-fourths pound butter, ten eggs leaving out two whites, tea-cup molasses, one of sour cream and soda, one gill brandy or good whisky, half cup cinnamon, two table-spoons allspice and cloves, four table-spoons jam.—*Mrs. Gov. Kirkwood, Iowa.*

BLACK CAKE.

Two cups brown sugar, one and one-half cups of butter, six eggs beaten separately, three cups flour (brown the flour), two table-spoons molasses, one of cinnamon, one tea-spoon mace, one of cloves, two cups sweet milk, two pounds raisins, two of currants, a half pound citron, one tea-spoon soda, two of cream tartar. Bake three hours.—*Mrs. A. B. Morey.*

BREAD CAKE.

Three coffee-cups yeast dough, light enough to bake for bread, two and two-thirds cups sugar, one cup butter, three eggs, one nutmeg; put all together, and work with the hands until smooth as pound-cake. It is very important that all should be mixed very thoroughly with the light dough. Add raisins and as much fruit as desired, and let rise half an hour in the pans in which you bake. The oven should be about right for bread. This is easily made, and is quite as nice as common loaf-cake.—*Mrs. Chas. Fullington.*

BREAD CAKE.

Two cups light bread dough, one and one-half cups sugar, half cup butter, three table-spoons sour milk in which has been dissolved half tea-spoon soda, half a grated nutmeg, tea-spoon cinnamon, cup raisins chopped a little and floured; stir all well together, adding fruit lastly; let rise half an hour and bake in a moderate oven.—*Mrs. Hartle, Massillon.*

BRIDE'S CAKE.

Whites of twelve eggs, three cups sugar, small cup butter, a cup sweet milk, four small cups flour, half cup corn starch, two tea-spoons baking powder, lemon to taste. Adding a cup citron sliced

thin and dusted with flour, makes a beautiful citron cake.—*Mrs. Harvey Clark, Piqua.*

WHIPPED-CREAM CAKE.

One cup sugar, two eggs, two table-spoons softened butter and four of milk; beat all well together; add a cup of flour in which has been mixed tea-spoon cream tartar and half tea-spoon soda. Bake in rather small square dripping-pan. When cake is cool have ready a half pint sweet cream whipped to a stiff froth, sweeten and flavor to taste, spread over cake and serve while fresh. The cream will froth easier to be made cold by setting on ice before whipping.—*Mrs. Wm. Brown, Massillon.*

CORN-STARCH CAKE.

Two coffee-cups pulverized sugar, three-fourths cup butter, cup corn starch dissolved in a cup of sweet milk, two cups flour, whites of seven eggs, two tea-spoons cream tartar, tea-spoon soda mixed thoroughly with the flour; cream butter and sugar, add starch and milk, then add the whites and flour gradually until all is used. Flavor with lemon or rose.—*Mrs. W. P. Anderson.*

COFFEE CAKE.

Two cups brown sugar, one of butter, one of molasses, one of strong coffee as prepared for the table, four eggs, one tea-spoon saleratus, two of cinnamon, two of cloves, one of grated nutmeg, pound raisins, one of currants, four cups flour.—*Mrs. Wm. Skinner, Battle Creek, Mich.*

COFFEE CAKE.

One cup brown sugar, cup molasses, half cup butter, cup strong coffee, one egg or yolks of two, four even cups flour, heaping tea-spoon soda in the flour, table-spoon cinnamon, tea-spoon cloves, two pounds raisins, fourth pound citron. Soften the butter, beat with the sugar, add the egg, spices, molasses, and coffee, then the flour, and lastly the fruit dredged with a little flour. Bake one hour in moderate oven, or make in two small loaves which will bake in a short time. This may be made without the egg.—*Mrs. D. Buxton.*

COCOA-NUT CAKE.

One cup butter, three of sugar, one of sweet milk, four and a half of flour, four eggs with whites beaten to a stiff froth, a tea-spoon soda, two of cream tartar, one grated cocoa-nut.—*Mrs. J. Holland, New Castle, Ind.*

CARMEL CAKE.

One cup butter, two of sugar, a scant cup milk, one and a half cups flour, cup corn starch, whites of seven eggs, three tea-spoons baking powder in the flour; bake in a long pan. Take half pound brown sugar, scant quarter pound chocolate, half cup milk, butter size of an egg, two tea-spoons vanilla; mix thoroughly and cook as syrup until stiff enough to spread; spread on cake and set in the oven to dry.—*Mrs. George Bever.*

CINCINNATI CAKE.

Pour over one pound fat salt pork, chopped fine and free from lean and rind, one pint boiling water, let stand until nearly cold; add two cups brown sugar, one of molasses, one table-spoon each of cloves and nutmeg, and two of cinnamon, two pounds raisins, fourth pound citron, half glass brandy, three tea-spoons of baking powder, and seven cups of sifted flour. Bake slowly two and a half hours. This is excellent, and requires neither butter or eggs.—*Mrs. G. E. Kinney.*

CHOCOLATE CAKE.

One cup butter, three of brown sugar, one of sweet milk, four of flour, yolks of seven eggs, nine table-spoons grated Baker's chocolate, three tea-spoons baking powder. This may be baked as a layer cake, making a white cake of the whites of the eggs, baking in layers, and putting them together with frosting, alternating the layers.—*Mrs. Frank Woods Robinson, Kenton.*

DELICATE CAKE.

Three cups flour, two of sugar, three-fourths cup sweet milk, whites of six eggs, half cup butter, tea-spoon cream tartar, half tea-spoon of soda. Flavor with lemon. Good and easily made.—*Mrs Mary E. Miller.*

EVERLASTING CAKE.

Beat together the yolks of six eggs and three-fourths of a pint white sugar, add one and a half pints blanched and shelled almonds, half pound sliced citron well floured, and the whipped whites with one and a half pints sifted flour; pour one and a half inches thick in well-greased dripping pans, bake in a quick oven, and, when done, cut slices one inch thick across the cake, turn each slice over on its side, return to oven and bake a short time. When cold place in a tin box. These will keep a year and a half or more, and are nice to have in store.—*Mrs. J. S. Williams, Brooklyn.*

EGGLESS CAKE.

One and a half tea-cups sugar, one of sour milk, three (level) of sifted flour, half cup butter, tea-spoon soda, half tea-spoon cinnamon, half tea-spoon grated nutmeg, tea-cup raisins chopped and well floured.—*Miss Louise Skinner.*

OLD HARTFORD ELECTION CAKE.

Five pounds sifted flour, two of butter, two of sugar, three gills distillery yeast or twice the quantity of home brewed, four eggs, gill of wine, gill of brandy, one quart sweet milk, half an ounce of nutmeg, two pounds raisins, one of citron; rub the butter and flour together very fine, add half the sugar, then the yeast and half the milk (hot in winter, blood-warm in summer), then add the eggs, then remainder of the milk, and the wine; beat well and let rise in a warm place all night; in the morning beat a long time, adding brandy, sugar, spice, and fruit well floured, and allow to rise again very light, after which put in cake pans and let rise ten or fifteen minutes; have the oven about as hot as for bread. This cake will keep any length of time. For raised cakes use potato yeast if fresh made; it is always a perfect success. This recipe is over one hundred years old.—*Mrs. Eliza Burnham, Milford Center.*

APPLE FRUIT CAKE.

One cup butter, two of sugar, one of milk, two eggs, tea-spoon soda, three and a half cups flour, two of raisins, three of dried apples soaked over night and then chopped fine and stewed two hours in two cups molasses; beat butter and sugar to a cream, add milk, in which dissolve soda. then the beaten eggs and flour, and

lastly the raisins and apples well stirred in; pour in pan and bake an hour and a half.—*Mrs. C. M. Ingman.*

FRUIT CAKE.

One cup butter, one of brown sugar, half pint molasses, two eggs, cup sour milk, tea-spoon soda, pound of flour, one of currants, one and a half pounds raisins. Flavor to taste. This has been thoroughly tested, and is a great favorite.—*Mrs. M. E. Nicely.*

FRUIT CAKE.

Twelve eggs, one and a half pounds each of butter, sugar and flour, two pounds each of raisins and currants, one pound citron, one half-pint molasses, one ounce each of nutmeg, mace and cloves, one and a half glasses of jelly (grape is best), one-fourth pint each of wine and brandy, more flour if needed. Put dough in pans, set in steamer, taking care that the cover is made to fit very tight; if necessary put cloth under the lid and shut it down on it, taking care that it does not touch the cake, or lay several thicknesses of cloth over the lid. Steam two hours and bake one hour.—*Chas. Cyphers, Minneapolis, Minn.*

FRUIT LOAF CAKE.

One cup butter, two of brown sugar, one of New Orleans molasses, one of sweet milk, three eggs, five cups sifted flour, two tea-spoons cream tartar in the flour, tea-spoon soda in the milk, table-spoon cinnamon, one nutmeg, one pound raisins, one of currants, quarter pound citron (citron may be omitted, and half the quantity of raisins and currants will do). Put flour in a large crock, mix well with cream tartar, make a well in the center, put in other ingredients, having warmed the butter and molasses a little; mix well together with the hands, putting in the fruit last after it has been floured; bake two hours in a moderate oven. This will make two common-sized loaves.—*Mrs. N. S. Long.*

FRUIT CAKE.

Three pounds butter, three of brown sugar, beaten to a cream, three of flour, six of currants, six of raisins, after seeds are removed, one of citron sliced thin, three glasses brandy, twenty-eight eggs, one ounce cinnamon, one of grated nutmeg, three-quarters ounce cloves, half ounce mace; roll the raisins, currants and citron in part of the flour.—*Miss H. D. Martin, New York City.*

FRUIT CAKE.

One pound brown sugar, one of butter, one of eggs, one of flour, two of raisins, two of currants, half pound citron, a nutmeg, table-spoon cloves, one of allspice, half pint brandy, and two tea-spoons baking-powder. After baking, while yet warm, pour over cake a half pint wine. This makes the cake delicious.—*Miss Angie Skinner, Somerset.*

EXCELLENT FRUIT CAKE.

One and a half pounds raisins, one and a fourth pounds currants, three-fourths pound citron, pound butter, pound sugar, one and a fourth pounds flour, ten eggs, two table-spoons lemon, two tea-spoons yeast powder; mix a fourth pound of the flour in the fruit.—*Mrs. J. W. Grubbs, Richmond, Ind.*

POOR MAN'S FRUIT CAKE.

One and a half cups brown sugar, two of flour, one each of butter and chopped raisins, three eggs, three table-spoons sour milk, half tea-spoon soda, half cup blackberry jam. This is excellent as well as economical.—*Mrs. J. S. Robinson, Chicago, Ill.*

SCOTCH FRUIT CAKE.

A cup butter, two of white sugar, four of sifted flour, three-fourths cup sour milk, half tea-spoon soda, nine eggs beaten separately, one pound raisins, half pound currants, a fourth pound citron; cream the butter and sugar, add milk gradually, then beaten yolks of eggs, and lastly, while stirring in flour, the whites well whipped. Flavor with one tea-spoon lemon, and one of vanilla extract, and have raisins chopped a little, or, better still, seeded, and citron sliced thin. Wash and dry currants before using, and flour all fruit slightly. In putting cake in pan, place first a thin layer of cake, then sprinkle in some of the three kinds of fruit, then a layer of cake, and so on, always finishing off with a thin layer of cake. Bake in a moderate oven for two hours. Tested by many and has never failed.—*Mrs. J. H. Shearer.*

THANKSGIVING FRUIT CAKE.

Six pounds flour, three of butter, three and a half of sugar, an ounce mace, two glasses wine, two glasses brandy, four pounds raisins, half pound citron, six eggs, one pint yeast, small tea-spoon

soda put in at last moment. After tea, take all the flour (except one plate for dredging raisins), a small piece butter, and a quart or more of milk, and mix like biscuit; then mix butter and sugar, and at nine o'clock in the evening, if sufficiently light, put one-third of butter and sugar into dough; at twelve add another third, and very early in the morning the remainder; about eleven o'clock, if light enough, begin kneading, and continue for an hour, adding meanwhile all the other ingredients. This will make seven loaves.—*Mrs. Woodworth, Springfield, Mass.*

CHOICE FIG CAKE.

A large cup butter, two and a half of sugar, one of sweet milk, three pints flour with three tea-spoons baking-powder, whites of sixteen eggs, a pound and a quarter of figs well floured and cut in strips like citron; no flavoring.—*Mrs. A. B. Morey.*

GROOM'S CAKE.

Ten eggs beaten separately, one pound butter, one of white sugar, one of flour, two of almonds blanched and chopped fine, one of seeded raisins, half pound citron, shaved fine; beat butter to a cream, add sugar gradually, then the well-beaten yolks; stir all till very light, and add the chopped almonds; beat the whites stiff and add gently with the flour; take a little more flour and sprinkle over the raisins and citron, then put in the cake-pan, first a layer of cake batter, then a layer of raisins and citron, then cake, and so on till all is used, finishing off with a layer of cake. Bake in a moderate oven two hours.—*Mary Wilcox, Dalton.*

HARD-MONEY CAKE.

Gold Part.—Yolks of eight eggs, scant cup butter, two of sugar, four of flour, one of sour milk, tea-spoon soda, table-spoon corn starch; flavor with lemon and vanilla.

Silver Part.—Two cups sugar, one of butter, four (scant) of flour, one of sour milk, tea-spoon soda, table-spoon corn starch, whites of eight eggs; flavor with almond or peach. Put in pan, alternately, one spoonful of gold and one of silver.—*Miss Emma Fisher.*

HAYES CAKE.

One cup sugar, half cup butter, three eggs beaten well together, level tea-spoon soda stirred in half cup sour milk, two small cups

flour; flavor with lemon, pour in small dripping-pan, bake half an hour, and cut in squares. This cake is always elected for a "second term."—*Miss Flora Ziegler, Columbus.*

HICKORY-NUT CAKE.

Two cups sugar, one of milk, two-thirds cup butter, three of flour, three eggs, two tea-spoons baking-powder, a cup nut-kernels cut fine. Tried, and not found wanting.—*Mrs. Judge West, Bellefontaine.*

HICKORY-NUT CAKE.

A cup butter, two of sugar, three of flour, one of sweet milk, whites of seven and yolks of two eggs, a tea-spoon soda, two of cream tartar, one pint hickory-nut meats rolled and sprinkled with flour; beat the whites to a stiff froth. Rich and excellent.—*Mrs. A. B. Morey.*

• IMPERIAL CAKE.

One pound butter and one of sugar beaten to a cream, one pound flour, the grated rind and juice of a lemon, nine eggs, one and a quarter pounds almonds before they are cracked, half pound citron, half pound raisins; beat the yolks light, add sugar and butter, then the whites beaten to a stiff froth, and the flour, reserving a part for the fruit, and, lastly, the nuts blanched, cut fine and mixed with fruit and the rest of the flour. This is very delicious, and will keep for months.—*Mrs. E. R. May, Minneapolis, Minn.*

LADY'S CAKE.

One-half cup butter, one and a half of sugar, two of flour, nearly one of sweet milk, half tea-spoon soda, one of cream tartar, whites of four eggs well beaten; flavor with peach or almond.—*Miss M. E. W., Madison.*

YELLOW LADY'S CAKE.

One and a half cups flour, one of sugar, half cup butter, half cup sweet milk, tea-spoon soda, two tea-spoons cream tartar, yolks of four eggs, tea-spoon vanilla.—*Olivia S. Hinman, Battle Creek, Mich.*

LEMON CAKE.

One pound flour, one of sugar, three-fourths pound butter, seven eggs, juice of one and rind of two lemons. The sugar, butter and yolks of eggs must be beaten a long time, adding, by degrees, the

flour, and the whites of eggs last. A tumbler and a half of sliced citron many be added. This keeps well.—*Miss M. B. Fullington.*

AUNT HETTIE'S LOAF CAKE.

Two cups sugar and one of butter beaten to a cream, three eggs, the whites beaten separately, three cups flour with one tea-spoon cream tartar stirred in, yolks of the eggs stirred well with the sugar and butter; now add two cups more flour with one tea-spoon cream tartar, one cup sweet milk and the whites of the eggs, and then stir again; add one nutmeg, one pound raisins or currants dredged with flour, one tea-spoon soda dissolved in four table-spoons of water. This makes two nice loaves, and is excellent.

FRENCH LOAF CAKE.

Five cups sugar, three of butter, two of milk, ten of flour, six eggs, three nutmegs, pound seeded raisins, a grated lemon, small tea-spoon soda, wine-glass wine, one of brandy, or, two-thirds of a cup of Orleans molasses.—*Mrs. A. S. Chapman.*

OLD-FASHIONED LOAF CAKE.

Three pounds (three quarts sifted and well heaped) flour, one and a fourth pounds (a rounded pint of soft) butter, one and three-fourths pounds (one quart) sugar, five gills new milk, half pint yeast, three eggs, two pounds raisins, tea-spoon soda, gill of brandy or wine, or a fourth pint of molasses, two tea-spoons cinnamon and two of nutmeg. Scald the milk, cool to blood warm, add the yeast, then the flour, to which all the butter and half the sugar have been added; then mix together, and let rise until light. It is better to set this sponge over night, and in the morning add the other ingredients (flouring raisins), and let rise again. When light, fill baking-pans and let rise again. Bake in a moderate oven. This recipe makes three *large* loaves, and is a standard, economical loaf-cake.—*Mrs. Ex-Gov. John J. Bagley, Mich.*

MARBLE CAKE.

White Part.—Whites of seven eggs, three cups white sugar, one of butter, one of sour milk, four of flour, sifted and heaping, one tea-spoon soda; flavor to taste.

Dark Part.—Yolks of seven eggs, three cups brown sugar, one of butter, one of sour milk, four of flour, sifted and heaping, one

table-spoon each of cinnamon, allspice and cloves, one tea-spoon soda; put in pans a spoonful of white part and then a spoonful of dark, and so on. Bake an hour and a quarter. Use coffee-cups to measure. This will make one large and one medium cake. The white and dark parts are alternated, either by putting in a spoonful of white, then of dark, or a layer of white and then of dark part, being careful that the cake may be nicely "marbleized."—*Mrs. M. E. Smith, Cleveland.*

MARbled CHOCOLATE CAKE.

Make a batter as for white cake, take out one tea-cup, add to it five table-spoons of grated chocolate, moisten with milk, and flavor with vanilla; pour a layer of the white batter into the baking-pan, then drop the chocolate batter with a spoon in spots, and spread the remainder of the white batter over it.—*Mrs. Sarah Phelps, Springfield, Ohio.*

ONE-EGG CAKE.

One cup butter, one and a half cups sugar, three of flour, one of sweet milk, one egg, tea-spoon soda, two tea-spoons cream tartar in the flour, cup raisins chopped fine.—*Mrs. A. S. C.*

ORANGE CAKE.

Two cups sugar, four eggs, leaving out the whites of two, half cup butter, one of water, two tea-spoons baking-powder, three cups flour, juice, grated rind, and pulp of one orange; use the remaining whites for frosting the top.—*Mrs. D. Buxton.*

CITRON POUND CAKE.

One pound sugar, one of flour, three-fourths pound butter, eight large or ten small eggs, one and a fourth pound citron finely shredded; cream butter and sugar, add the yolks, the whole flour and well-whipped whites; put layer of batter in cake-pan and sprinkle thickly with citron, then another layer of batter, etc., till pan is filled. Bake slowly one and a half to two hours.—*Mrs. J. M. Southard.*

PYRAMID POUND CAKE.

One pound sugar, one of butter, one of flour, ten eggs; bake in a dripping-pan one inch in thickness; cut when cold into pieces three and a half inches long by two wide, and frost top and sides;

form on the cake stand in pyramid before the icing is quite dry by laying, first in a circle, five pieces with some space between them; over the spaces between these lay five other pieces, gradually drawing in the column and crowning the top with a bouquet of flowers.

—*Mrs. Dr. Thompson.*

WHITE POUND CAKE.

One pound sugar, one of flour, half pound butter, whites of sixteen eggs, tea-spoon baking-powder sifted thoroughly with the flour; put in cool oven with gradual increase of heat. For boiled icing for the cake, take three cups sugar boiled in one of water until clear; beat whites of three eggs to very stiff froth, and pour over them the boiling liquid, beating all the time for ten minute; frost while both cake and icing are warm.—*Mrs. Ada Estelle Bever, Cedar Rapids, Iowa.*

RICE CAKE.

One pound sugar, a pound of ground rice, half pound butter, nine eggs, rose-water to taste; add a little salt, beat butter and sugar together, add rose-water, salt and eggs, lastly the rice; bake in shallow pans.—*Governor Rice, Mass.*

SPONGE CAKE.

Three eggs, one and a half cups powdered sugar, two of sifted flour, two tea-spoons cream tartar, half cup cold water, tea-spoon soda, grated rind and half the juice of one lemon; bake in dripping-pan.—*Mrs. Eliza J. Starr.*

SPONGE CAKE.

Twelve eggs, pint pulverized sugar, one of flour, measured before sifting, small tea-spoon salt, heaping tea-spoon baking powder, essence of lemon for flavor; beat the whites to a very stiff froth, and add sugar; beat the yolks, strain and add them to the whites and sugar, and beat the whole thoroughly; mix baking-powder and salt in the flour and add last, stirring in small quantities at a time; bake one hour in a six-quart pan in a moderate oven. This makes one very large cake. By weight use one pound pulverized sugar and three-fourths pound flour.—*Miss S. Alice Melching.*

SPONGE CAKE.

One pound sugar, one of flour, ten eggs; stir yolks of eggs and sugar till perfectly light; beat whites of eggs and add them with

the flour after beating together lightly; flavor with lemon. Three tea-spoons baking-powder in the flour will add to its lightness, but it never fails without. Bake in a moderate oven.—*Mrs. Mary Reynolds, Hamilton.*

MRS. JENNISON'S SPONGE CAKE.

One lemon, three gills flour, one pint sugar, eight eggs; beat the yolks of the eggs thoroughly, add the sugar little by little, and the grated rind of the lemon; beat the whites of the eggs to a stiff froth, and add them alternately with the flour, beating very gently and barely long enough to mix well; when part of the flour is in, add the lemon juice. Bake twenty minutes, in small loaves.—*In the Kitchen.*

PHIL SHERIDAN CAKE.

Four cups fine white sugar, five of sifted flour, one of butter, one and a half of sweet milk, one tea-spoon soda dissolved in the milk, two of cream tartar, whites of sixteen eggs; stir sugar and butter to a cream, then add whites of eggs beaten to a stiff froth, next add flour, then the milk and soda; stir several minutes, and then add cream tartar and flavoring. This makes a large cake.—*Mrs. Mary S. Moore, Granville.*

SPICE CAKE.

Three pounds seedless raisins, one and a half pounds citron, one pound butter, two and a half coffee-cups sugar, two of sweet milk, four of flour, six eggs, two large tea-spoons baking-powder, three tea-spoons cinnamon, two of mace.—*Mrs. Gov. Potts, Montana.*

SNOW CAKE.

Half tea-cup butter, one of sugar, one and a half of flour, half cup sweet milk, whites of four eggs, tea-spoon baking-powder; flavor with lemon.—*Mrs. Wm. Patrick, Midland, Mich.*

SNOW CAKE.

Whites of ten eggs beaten to a stiff froth, sift lightly on this one and a half cups fine white or pulverized sugar, stir well, and add cup flour mixed with tea-spoon cream tartar; flavor with lemon or vanilla.—*Mrs. Dr. Koogler, Connersville, Ind.*

TEN-MINUTE CAKE.

One-fourth pound butter, a little less than a pound flour, the same of sugar, six eggs beaten separately; flavor with mace and bake in muffin-rings.—*Mrs. S. C. Lee, Baltimore, Md.*

TILDEN CAKE.

One cup butter, two of pulverized sugar, one of sweet milk, three of flour, half cup corn starch, four eggs, two tea-spoons baking-powder, two of lemon extract. This is so excellent that a "barrel" would not be too much of it.—*Mrs. T. B., Chicago, Ill.*

TIN-WEDDING CAKE.

Rub one cup butter and three of sugar to a cream; add one cup milk, four of flour, five eggs, one tea-spoon cream tartar, half tea-spoon soda, one-fourth pound citron. This makes two loaves.—*Mrs. J. H. Ferris, South Norwalk, Conn.*

WATERMELON CAKE.

White Part.—Two cups white sugar, one of butter, one of sweet milk, three and a half of flour, whites of eight eggs, two teaspoons cream tartar, one of soda dissolved in a little warm water.

Red Part.—One cup red sugar, half cup butter, third cup sweet milk, two cups flour, whites of four eggs, tea-spoon cream tartar, half tea-spoon soda, tea-cup raisins; be careful to keep the red part around the tube of the pan and the white around the edge. It requires two persons to fill the pan. This is a very attractive and ornamental cake.—*Mrs. Baxler.*

WEDDING CAKE.

Fifty eggs, five pounds sugar, five of flour, five of butter, fifteen of raisins, three of citron, ten of currants, pint brandy, fourth ounce cloves, ounce cinnamon, four of mace, four of nutmeg. This makes forty-three and a half pounds, and keeps twenty years. This cake is unequaled.—*Mrs. C. H. D., Northampton, Mass.*

WHITE CAKE.

One cup butter, two of sugar, one of sweet milk, three of flour, whites of five eggs, two tea-spoons baking powder. Easily made, and very good.—*Mrs. Daniel Müller.*

WHITE PERFECTION CAKE.

Three cups sugar, one of butter, one of milk, three of flour, one of corn starch, whites of twelve eggs beaten to a stiff froth, two tea-spoons cream tartar in the flour, and one of soda in half the milk; dissolve the corn starch in the rest of the milk, and add it to the sugar and butter well beaten together, then the milk and soda, and the flour and whites of eggs. This cake is rightly named "Perfection."—*Mrs. C. Jones, Bradford, Vt.*

LAYER-CAKES.

In baking layer-cakes it is important to thoroughly grease the tins—to make it emphatic, we will say thoroughly grease and then grease again—and after using rub off with a coarse towel, taking care that they are perfectly free from all small particles of cake, grease and fill again, thus obviating the necessity of washing every time they are filled. If jelly is used to spread between the layers, it is a good plan to beat it smoothly and spread it before the cakes are quite cool. In "building," an inverted jelly-tin furnishes a perfectly level surface on which to lay and spread the cake, and it may be allowed to remain on it until perfectly cold, when it should be set away in a tin cake-box, in a cool place. In cutting, it is better to first make a round hole in the center, with a knife, or a tin tube, about an inch and a quarter in diameter. This prevents the edge of the cake from crumbling in cutting. In making the custard or "filling" for layer-cake, place in a custard-kettle or in a tin pail. Set in boiling water to cook, to avoid all danger of burning.

To blanch almonds, pour boiling water over them, let stand a moment, drain and throw them into cold water, slip off the skins, and pound.

ALMOND CAKE.

Two cups sugar, three-fourths cup butter, one of sweet milk, two of flour, and one of corn starch well mixed, whites of six eggs, two

tea-spoons cream tartar in the flour, one tea-spoon soda in the milk; cream the butter and sugar, add milk gradually, then the whites of eggs together with the flour, and bake in jelly-tins. To put between layers, take two pounds almonds, blanch and pound fine in a mortar (or a cloth will do), beat whites and yolks of two eggs together lightly, add a cup and a half sugar, then the almonds, with one table-spoon vanilla.—*Mrs. Harvey Wood.*

ALMOND CREAM CAKE.

On beaten whites of ten eggs, sift one and a half goblets pulverized sugar, and a goblet flour through which has been stirred a heaping tea-spoon cream tartar; stir very gently and do not heat it; bake in jelly-pans. For cream, take a half pint sweet cream, yolks of three eggs, table-spoon pulverized sugar, tea-spoon corn starch; dissolve starch smoothly with a little milk, beat yolks and sugar together with this, boil the cream, and stir these ingredients in as for any cream-cake filling, only make a little thicker; blanch and chop fine a half pound almonds and stir into the cream. Put together like jelly cake while icing is soft, and stick in a half pound of almonds split in two.—*Mrs. Paris Gibson, Minneapolis, Minn.*

BOSTON CREAM PUFFS.

Put half pint hot water and two-thirds cup butter over the fire; when boiling, stir in one and a half cups flour, and continue stirring until smooth and the mixture leaves the sides of the sauce-pan; remove from fire, cool, and beat thoroughly into it five well-beaten eggs. Drop on warm greased tins (or a dripping-pan), a table-spoon in a place, leaving space between to prevent touching, brush over with the white of an egg, and bake ten or fifteen minutes in a quick oven. When cakes are done, they will be hollow. When cold, slice off the top, fill space with the cream, and replace top.

Cream for Inside.—Take one pint milk, place one-half in a tin pail and set in boiling water; reserve from the other half two table-spoons to mix with eggs, and into the rest, while cold, mix one cup of flour until smooth; when the milk is hot, pour in the flour, and stir until thicker than boiled custard; then beat well together the two table-spoons milk, two eggs, one cup granulated sugar, a level

table-spoon butter, and a tea-spoon vanilla or lemon; add gradually, and continue stirring briskly until so thick that when cold it will drop, not pour, from the spoon. The puffs may be kept on hand. Make the cream fresh, let it cool, and fill as many as are wanted.—*Mrs. Ex-Governor Noyes, Cincinnati, Ohio.*

BUCKEYE CREAM PUFFS.

Five eggs, whites and yolks beaten separately, one and a half cups each of white sugar and sifted flour, two tea-spoons baking powder in the flour; bake in tea-cups, filling about half full. The cream is prepared by placing a small tin pail containing a pint sweet milk in a kettle of boiling water; beat the whites and yolks of two eggs separately; stir in the milk while boiling, a half tea-cup sugar, a large table-spoon corn starch dissolved in a little sweet milk, then the beaten yolks and a piece of butter the size of a large walnut; flavor with lemon or vanilla. When done, cut the cakes open, put in a spoonful of the cream, place together again, roll in the whites, and then in coarse granulated sugar.—*Mrs. A. S. Chapman.*

FRENCH CREAM CAKE.

Three eggs, one cup granulated sugar, one and a half cups flour, two table-spoons cold water, tea-spoon baking powder. This is enough for two cakes baked in pie-pans, to be split while warm, spreading the hot custard between them, or for four cakes baked in jelly-pans, with the hot custard spread between them, the latter being the preferable plan. For custard, boil nearly one pint sweet milk; mix two table-spoons corn starch with a half tea-cup sweet milk, add two well-beaten eggs: when milk has boiled add nearly a cup sugar, and add gradually the corn starch and eggs, stirring briskly; add a half cup butter, stirring until dissolved, flavor with one tea-spoon vanilla, and spread between cakes while hot. This cake can be used as a pudding by pouring over each piece a spoonful of the custard that is left.—*Mrs. Charles Morey.*

GOLDEN CREAM CAKE.

Cream one cup sugar and one-fourth cup butter, add half cup sweet milk, the well beaten whites of three eggs, one and a half cups flour, with half a tea-spoon soda, and a tea-spoon cream tartar

sifted with it; bake in three deep jelly-tins; beat very light the yolks of two eggs, one cup sugar, and two table-spoons rich sweet cream, flavor with vanilla, and spread on cakes; or to yolks add one and a half table-spoons corn starch, three-quarters cup sweet milk and small lump butter; sweeten and flavor to taste, cook in a custard-kettle till thick, let cool, and then spread.—*Mrs. J. M. Southard.*

ICE-CREAM CAKE.

Make good sponge-cake, bake half an inch thick in jelly-pans, and let them get perfectly cold; take a pint thickest sweet cream, beat until it looks like ice-cream, make very sweet, and flavor with vanilla; blanch and chop a pound almonds, stir into cream, and put very thick between each layer. This is the queen of all cakes.—*Miss Mattie Fullington.*

ICE-CREAM CAKE.

One-fourth pound each butter and powdered sugar, half pint milk, half pound flour, six eggs, one glass wine, one nutmeg; bake quickly in iron gem-pans. They raise light with hollow center. When cold, cut a round hole in top (as you would "plug" a melon), fill with ice-cream just before serving, so that it will not have time to melt.—*Mrs. A. C. Glazier, Chicago, Ill.*

COCOA-NUT CAKE.

To the well-beaten yolks of six eggs, add two cups powdered white sugar, three-fourths cups butter, one of sweet milk, three and a half of flour, one level tea-spoon soda and two of cream tartar, whites of four eggs well beaten; bake in jelly-cake pans. For icing, grate one cocoa-nut, beat whites of two eggs, and add one tea-cup powdered sugar; mix thoroughly with the grated cocoa-nut, and spread evenly on the layers of cake when they are cold.—*Miss Nettie Miller, Columbus.*

CARAMEL CAKE.

One and a half cups sugar, three-fourths cup butter, half cup milk, two and a fourth cups flour, three eggs, one and a half heaping tea-spoons baking-powder, or a small tea-spoon soda, and two tea-spoons cream tartar; bake in jelly-tins. Make caramel as follows: Butter size of an egg, pint brown sugar, half cup milk or

water, half cake chocolate; boil twenty minutes (or until thick enough), and pour over cakes while warm, piling the layers one upon the other. For frosting for top of cake, take whites of two eggs, one and a half cups sugar, tea-spoon vanilla, three heaping tea-spoons grated chocolate.—*Mrs. Ella Snider, Minneapolis, Minn.*

DELICIOUS CHOCOLATE CAKE.

The whites of eight eggs, two cups sugar, one of butter, three full cups flour, one of sweet milk, three tea-spoons baking-powder; beat the butter to a cream, stir in the sugar, and beat until light; add the milk, then the flour and beaten whites. When well beaten, divide into equal parts, and into half grate a cake of sweet chocolate. Bake in layers, spread with custard, and alternate the white and dark cakes. For custard for the cake, add a table-spoon of butter to one pint of milk, and let it come to a boil; stir in two eggs beaten with one cup of sugar, add two teaspoons of corn starch dissolved in a little milk.—*Mrs. J. M. Riddle, Bellefontaine.*

CHOCOLATE CAKE.

One cup butter, two of sugar, one of milk, five eggs, leaving out the whites of three, four cups sifted flour, two tea-spoons baking-powder, or one small tea-spoon soda and two of cream tartar in the flour; bake in three layers in deep jelly-tins. For icing, take whites of three eggs, beaten stiff, one and a half cups powdered sugar, six table-spoons grated chocolate, two tea-spoons vanilla.—*Mrs. J. H. Shearer.*

CUP CAKE.

Three cups sugar, one of butter, six of flour, two-thirds pint sour cream, seven eggs (leaving out the whites of two for icing), one even tea-spoon soda in the cream, tea-spoon soda in the flour, one of cream tartar, and one of lemon or vanilla. Bake in pans one inch deep, and when done spread one with icing, and lay the other on top of it, allowing two layers for each cake.—*Mrs. Dr. Thompson.*

DOMINOES.

Make "Mrs. Jennison's sponge cake," bake in long pie-tins (two such tins will make twelve dominoes, and if no more are required, the rest of the batter may be baked in a loaf). The batter in the pie-tins should not be more than one-third of an inch deep; spread it evenly, and bake in a quick oven. Have a brown paper nearly

twice the size of the cake on the table, and the moment one of the cakes comes from the oven turn it upside down in the center of the paper, spread it with a thin layer of currant jelly, and lay the other cake on it upside down, cut it with a hot, sharp knife lengthwise, directly through the center, then divide it across in six equal parts, push them with the knife about an inch apart, and ice them with ordinary white icing, putting a large dessert-spoonful on every piece; the heat of the cake will soften it, and with a little help the edges and sides will be smoothly covered. All of the icing that runs over on the paper may be carefully taken up and used again. It must then dry, which it will do very quickly. Make a horn of stiff white paper about five inches long, one and a half inches across the top, and one-eighth of an inch at the other end; put in it a dessert-spoon of dark chocolate icing, close the horn at the top, and pressing out the icing from the small opening, draw a line of it across the center of every cake, and then make spots like those on ivory dominoes; keep the horn supplied with icing.—*In the Kitchen.*

FIG CAKE.

Silver Part.—Two cups sugar, two-thirds cup butter, not quite two-thirds cup sweet milk, whites of eight eggs, three heaping tea-spoons baking-powder thoroughly sifted, with three cups flour; stir sugar and butter to a cream, add milk and flour, and last white of eggs.

Gold Part.—One cup sugar, three-fourths cup butter, half cup sweet milk, one and a half tea-spoons baking-powder sifted in a little more than one and a half cups flour, yolks of seven eggs thoroughly beaten, and one whole egg, one tea-spoon allspice, and cinnamon until you can taste it; bake the white in two long pie-tins. Put half the gold in a pie-tin, and lay on one pound halved figs (previously sifted over with flour), so that they will just touch each other; put on the rest of the gold, and bake. Put the cakes together with frosting while warm, the gold between the white ones, and cover with frosting.—*Miss Tina Lay, Clyde, O.*

HARD-TIMES CAKE.

Half a cup of butter, two of sugar, one of sour cream, three of flour, three eggs, half tea-spoon of soda; bake in layers and spread with jelly.—*Mrs. R. M. Henderson.*

HICKORY-NUT CUSTARD CAKE.

Cream one pound sugar and half pound butter; add five eggs beaten separately, one cup sweet milk, one pound flour, three tea-spoons baking powder, flavor with lemon, and bake in jelly-pans. For custard, place one pint milk in a tin pail and set in boiling water; add a table-spoon of corn starch dissolved in a little milk, two eggs, one-half cup sugar, two cups chopped hickory-nut meats, well mixed together to the boiling milk; stir, and put between the layers of the cake, while both cake and custard are warm. This is excellent.

ROLLED JELLY CAKE.

Beat twelve eggs and one pound pulverized sugar together very lightly, then stir in three-fourths pound of flour, making batter as light as for sponge-cake, and thin enough to spread nicely when poured; make up as quickly as possible. Have shallow tin-pans prepared (about twelve by eighteen inches and an inch deep) by lining with thin brown paper, using no grease on pan or paper; pour in batter, spread out with a knife as thin as possible (about half an inch thick), and bake in solid oven. When done, remove from oven, let cool a few minutes, and while still warm, but not hot, turn out of pan upside down. With a brush or soft cloth wet in cold water, brush over the paper and pull it off; spread cake thin with jelly and roll it up, being careful to place the outer edge of roll against something so that it will not unroll until cold. Sprinkle with powdered sugar and serve. If baked in pans such as are described above, the recipe will make two rolls, each twelve inches long, which should be cut in two, making four rolls. Use no baking-powder, as it makes the cake too brittle. Many use none in sponge-cake. The paper lining should be larger than pan, to lift out the cake by taking hold of the projecting edges. This never fails.—*C. W. Cyphers, Minneapolis.*

KELLY ISLAND CAKE

One cup butter, two of sugar, three of flour, four eggs, half cup milk, three tea-spoons baking-powder; bake in jelly-tins. For filling, stir together a grated lemon, a large grated tart apple, an egg, and a cup sugar, and boil four minutes. A very excellent cake.—*Miss Greeley Grubbs.*

LEMON CAKE.

One and one-half cups sugar, one of butter, two and one-half of flour, five eggs beaten separately, four tea-spoons sweet milk, tea-spoon cream tartar, half tea-spoon soda.

For Jelly.—Take coffee-cup sugar, two table-spoons butter, two eggs, and the juice of two lemons: beat all together and boil until the consistency of jelly. For orange cake use oranges instead of lemons.—*Miss Minnie Brown.*

LADY'S FINGERS.

One and one-eighth pound of flour, one of powdered sugar, ten eggs; beat eggs and sugar as light as for sponge-cake; sift in with flour one tea spoon baking-powder and stir slowly. Make a funnel-shaped bag of heavy ticking or strong brown paper; through the hole in the small end push a funnel-shaped tin tube, one-third inch in diameter at small end and provided with a flange at the other to prevent it from slipping quite through; tie the small end of bag firmly around the tube, and you have a funnel-shaped sack with a firm nozzle projecting slightly from the small end. Into this bag pour the batter, over which gather up the bag tightly so that none will run out, press and run the dough out quickly through the tube into a pan lined with light brown paper (not buttered), making each about a finger long, and about as thick as a lead-pencil, being careful not to get them too wide. Sprinkle with granulated sugar, bake in a quick oven, and, when cool, wet the under side of the paper with a brush, remove and stick the fingers together back to back. The bag, when made of ticking, will be useful in making macaroons and other small cakes. Unsurpassed.—*Charles W. Cyphers, Minneapolis, Minn.*

MINNEHAHA CAKE.

One and a half cups granulated sugar, half cup butter stirred to a cream, whites of six eggs, or three whole eggs, two tea-spoons cream tartar stirred in two heaping cups sifted flour, one tea-spoon soda in half cup sweet milk; bake in three layers. For filling, take a tea-cup sugar and a little water boiled together until it is brittle when dropped in cold water, remove from stove and stir quickly into the well-beaten white of an egg; add to this a cup of stoned

raisins chopped fine, or a cup of chopped hickory-nut meats, and place between layers and over the top. A universal favorite.—*Mrs. E. W. Herrick, Minneapolis, Minn.*

METROPOLITAN CAKE.

Two cups sugar, one of butter, one of milk, nearly four cups flour, whites of eight eggs, three tea-spoons baking-powder, flavor with lemon. Take a little more than three-fifths of this mixture in three jelly-tins, add to the remaining batter one table-spoon ground allspice, one and a half table-spoons cinnamon, tea-spoon cloves, fourth pound each of sliced citron and chopped raisins; bake in two jelly-tins and put together with frosting, alternating dark and light.—*Mrs. Dr. D. H. Moore, Wesleyan College, Cincinnati.*

NEAPOLITAN CAKE.

Black Part.—One cup brown sugar, two eggs, half cup butter, half cup molasses, half cup strong coffee, two and a half cups flour, one of raisins, one of currants, a tea-spoon each of soda, cinnamon and cloves, and half tea-spoon mace.

White Part.—Two cups sugar, half cup butter, one of milk, two and a quarter of flour, one of corn starch, whites of four eggs, small tea-spoon cream tartar; make frosting of whites of two eggs to put between the layers.—*Mrs. Calista Hawks Gortner, Goshen, Ind.*

ORANGE CAKE.

One cup butter, one of water, two of sugar, four of flour, three eggs, three tea-spoons baking-powder; bake in layers. Take the juice of two large or three small oranges, coffee-cup pulverized sugar, one egg; mix yolk of egg, sugar, and juice together; beat whites to a stiff froth, stir in and spread between the layers.—*Mrs. W. B. Brown, Washington D. C.*

ORANGE CAKE.

Two cups sugar, half cup butter, three and a half cups sifted flour, half cup sweet milk, three eggs beaten separately, three tea-spoons baking-powder mixed in flour; bake in jelly pans. For jelly take the juice and grated rind of two oranges, two table-spoons cold water, two cups sugar; set in a pot of boiling water, and, when scalding hot, stir in the yolks of two well-beaten eggs, and

just before taking from the fire stir in the white of one egg slightly beaten, and when cold put between the layers of cake. Frost the top with the other egg.—*Miss Mardie Dolbear, Cape Girardeau, Mo.*

ORANGE CAKE.

Two-thirds cup butter, two small cups sugar, one cup milk, three tea-spoons baking-powder, the yolks of five eggs, three small cups flour; bake in jelly-tins. Whites of three eggs beaten to a stiff froth, juice and grated peel of one orange, sugar to consistency; put this between the layers with white frosting on the top.—*Mrs. Gov. Pillsbury, Minnesota.*

PEACH CAKE.

Bake three sheets of sponge-cake as for jelly cake; cut peaches in thin slices, prepare cream by whipping, sweetening and adding flavor of vanilla if desired, put layers of peaches between the sheets of cake, pour cream over each layer and over the top. This may also be made with ripe strawberries.—*Mrs. Woodworth, Springfield, Mass.*

RIBBON CAKE.

Two and a half cups sugar, one of butter, one of sweet milk, tea-spoon cream tartar, half tea-spoon soda, four cups flour, four eggs; reserve a third of this mixture, and bake the rest in two loaves of the same size. Add to third reserved, one cup raisins, fourth pound citron, a cup of currants, two table-spoons molasses, tea-spoon each of all kinds of spice; bake in a tin the same size as other loaves; put the three loaves together with a little icing or currant jelly, placing the fruit loaf in the middle; frost the top and sides.—*Miss Alice Trimble, Mt. Gilead.*

FAVORITE SNOW-CAKE.

Beat one cup butter to a cream, add one and a half cups flour and stir very thoroughly together; then add one cup corn starch, and one cup sweet milk in which three tea-spoons baking-powder have been dissolved; last, add whites of eight eggs and two cups sugar well beaten together; flavor to taste, bake in sheets, and put together with icing.—*Walter Moore, Hamilton.*

THANKSGIVING CAKE.

Make batter as for cocoa-nut cake (*Miss Nettie Miller's*). Bake five layers in jelly-tins; make frosting of whites of three eggs, three

tea-spoons baking powder, and three-fourths pound of pulverized sugar; with frosting for first layer mix rolled hickory-nut meats, with that for second layer mix fine-sliced figs, for third with hickory-nut meats, for fourth with figs, and on the top spread the plain frosting, and grate cocoa-nut over thickly.—*Mrs. J. S. Robinson.*

VELVET SPONGE CAKE.

Two cups sugar, six eggs leaving out the whites of three, one cup boiling hot water, two and one half cups flour, one table-spoon baking-powder in the flour; beat the yolks a little, add the sugar and beat fifteen minutes; add the three beaten whites, and the cup of boiling water just before the flour; flavor with a tea-spoon lemon extract and bake in three layers, putting between them icing made by adding to the three whites of eggs beaten to a stiff froth, six dessert-spoons of pulverized sugar to each egg, and lemon to flavor.—*Mrs. Wm. Brown, Massillon.*

VANITY CAKE.

One and a half cups sugar, half cup butter, half cup sweet milk, one and a half cups flour, half cup corn starch, tea-spoon baking-powder, whites of six eggs; bake in two cakes, putting frosting between and on top.—*Olivia S. Hinman, Battle Creek, Mich.*

WHITE MOUNTAIN CAKE.

Two cups pulverized sugar, half cup butter beaten to a cream; add half cup sweet milk, two and a half cups flour, two and a half tea-spoons baking-powder in the flour, whites of eight eggs; bake in jelly-tins and put together with icing made by boiling a half tea-cup of water and three tea-cups sugar till thick; pour it slowly over the well-beaten whites of three eggs, and beat all together till cool. Beat before putting on each layer.

Sprinkle each layer thickly with grated cocoa-nut, and a handsome cocoa-nut cake will result.—*Mrs. Dr. Stall, Union City, Ind.*

DIRECTIONS FOR FROSTING.

Beat whites of eggs to a stiff froth, add powdered sugar gradually, *beating well all the time*. (There are various opinions about the length of time frosting should be beaten, some giving half an hour, others a much shorter time). Or, break the whites into a broad platter, and *at once* begin adding powdered and sifted sugar, keep adding gradually, beating well all the while until the icing is perfectly smooth (thirty minutes beating ought to be sufficient); lastly, add flavoring (rose, pineapple or almond for white or delicate cake, and lemon or vanilla for dark or fruit cake). Have the frosting ready when the cake is baked; beat the white of one egg to a stiff froth, then stir in ten heaping tea-spoons pulverized sugar (well heaped, but not all that you can lift on the spoon) and one of corn starch; be sure that it is thoroughly beaten before taking the cake from the oven. If possible, have some one beating while you take out the cake. Now invert a common tin milk-pan, placing it on a clean paper, so if any falls off it can be used again, then place the cake on the pan and apply frosting; it will run over the cake, becoming as smooth as glass, and adhere firmly to it. If but one person is engaged in preparing cake and frosting, and must necessarily stop beating while getting the cake in readiness, it will be best to beat the frosting a few minutes again before placing on cake. As eggs vary in size, some common sense must be used in the quantity of the sugar. Practice only will teach how stiff icing ought to be. In preparing for a large party, when it is inconvenient to frost each cake as it is taken from the oven, and a number have become cold, place them in the oven to heat before frosting. If the cake is rough or brown when baked, dust with a little flour, rub off all loose particles with a cloth, put on frosting, pouring it around the center of the cake, and smooth off as quickly as possible with a knife. If the frosting is rather stiff, dip the knife in cold water. If the flavor is lemon juice, allow more sugar for the additional liquid. It is nice, when the frosting is almost cold, to take a knife and mark the cake in slices. Any ornaments, such as gum drops, candies, orange flowers

or ribbons should be put on while the icing is moist. When dry ornament with piping, which is a stiff icing squeezed through a paper funnel, and may be tinted with colored sugars. If the above directions are followed, the icing will not crumble. The recipe for "Centennial Drops" (see index) is excellent for icing. In frosting sponge-cake it is an improvement to grate orange peel over the cake before frosting.

ALMOND FROSTING.

Blanch half pint sweet almonds by putting them in boiling water, stripping off the skins, and spreading upon a dry cloth until cold; pound a few of them at a time in a mortar till well pulverized; mix carefully whites of three eggs and three-quarters pint powdered sugar, add almonds, flavor with a tea-spoon vanilla or lemon, and dry in a cool oven or in the open air when weather is pleasant.

BOILED FROSTING.

Whites of three eggs beaten to a stiff froth, one large cup granulated sugar moistened with four table-spoons hot water; boil sugar briskly for five minutes or until it "jingles" on the bottom of the cup when dropped into cold water, or "ropes" or threads when dropped from the end of the spoon. Then, with left hand, pour the boiling syrup upon the beaten eggs in a small stream, while beating hard with right hand. This is an excellent frosting. If preferred, add half pound sweet almonds blanched and pounded to a paste, or a cup of hickory-nut meats, chopped fine, and it will be perfectly delicious. This amount will frost the top of two large cakes.—*Mrs. A. S. C.*

CHOCOLATE FROSTING.

Six rounded table-spoons grated chocolate, one and a half cups powdered sugar, whites of three eggs; beat the whites but very little (they must not become white), add the chocolate, stir it in; then pour in the sugar gradually, beating to mix it well.—*In the Kitchen.*

FROSTING.

Beat whites of two eggs to a stiff froth, add gradually half pound best pulverized sugar, beat well for at least half an hour, flavor with lemon juice (and some add tartaric acid, as both

whiten the icing). To color a delicate pink, use strawberry, currant or cranberry; or the grated peeling of an orange or lemon moistened with the juice and squeezed through a thin cloth, will color a handsome yellow. This amount will frost one large cake.—*Mrs. W. W. W.*

FROSTING WITH GELATINE.

Dissolve large pinch gelatine in six table-spoons boiling water; strain and thicken with sugar and flavor with lemon. This is enough to frost two cakes.—*Mrs. W. A. J.*

FROSTING WITHOUT EGGS.

To one heaping tea-spoon Poland starch and just enough cold water to dissolve it, add a little hot water and cook in a basin set in hot water till very thick (or cook in a crock; either will prevent its burning or becoming lumpy). Should the sugar be lumpy roll it thoroughly, and stir in two and two-thirds cups while the starch is hot; flavor to taste, and spread on while the cake is a little warm. This should be made the day before using, as it takes longer to harden than when made with eggs, but it will never crumble in cutting. This is excellent.—*Mrs. Ola Kellogg Wilcox.*

MINNESOTA FROSTING.

Beat whites of three eggs until frothy, not white, add one and a third pints powdered sugar gradually with one hand, beating briskly with the other. Flavor with a tea-spoon of vanilla. It is better not to beat the whites of the eggs until stiff before adding sugar, as it makes the icing very hard to dry.—*Mrs. C. J., Winona, Minn.*

ORNAMENTAL FROSTING.

Draw a small syringe full of the icing and work it in any design you fancy; wheels, Grecian borders, flowers, or borders of beading look well.—*Mrs. M. J. W.*

YELLOW FROSTING.

The yolk of one egg to nine heaping tea-spoons pulverized sugar, and flavor with vanilla. Use the same day it is made.—*Mrs. J. S. W.*

ROSE COLORING.

Mix together one-fourth ounce each of powdered alum and cream tartar, one ounce powdered cochineal, four ounces loaf-sugar, and

a salt-spoon soda. Boil ten minutes in a pint pure soft water; when cool bottle and cork for use. This is used for jellies, cake, ice-cream, etc.—Mrs W. E. H., Minneapolis.

CRULLERS AND DOUGHNUTS.

To cook these properly the fat should be of the right heat. When hot enough it will cease to bubble and be perfectly still; try with a bit of the batter, and if the heat is right the dough will rise in a few seconds to the top and occasion a bubbling in the fat, the cake will swell, and the under side quickly become brown. Clarified drippings of roast meat are more wholesome to fry them in than lard. A good suet may be prepared as follows for those who are sensible enough not to like greasy doughnuts or who Hebraically oppose lard. Use only beef suet, which is quite as cheap, cleanly, and healthy. Buy from the meat markets, speaking before hand, and securing nice, whole, clean leaves, which cut up in small pieces, put into a dinner-pot, which will hold well about ten pounds. Put in a pint of water, and after the first hour stir frequently; it takes about three hours with a good heat to render it. Drain through a coarse towel, and if the suet is good it will require but little squeezing, and leave but little scrap or cracklings. Put to cool in pans or jars, and you have an element into which, when well heated, you can drop the twisted goodies, with the assurance that they will not only be "done brown," but that they will emerge with a flavor and grain that will commend them to the favor of an epicure. Doughnuts thus cooked are more digestible and of better flavor than if cooked in lard, and the most fastidious will not need to peel them before eating. Make the dough *as soft as it can be handled*; if cut about half an inch thick, five to eight minutes will be time enough to cook, but it is better to break one open as a test. When done, drain well in a skimmer, and place in a colander. The use of eggs prevents the dough from absorbing the fat. Doughnuts should be watched closely while frying, and the fire must be regu-

lated very carefully. When you have finished frying, cut a potato in slices and put in the fat to clarify it, place the kettle away until the fat "settles," strain into an earthen pot kept for this purpose, and set in a cool place. The sediment remaining in the bottom of the kettle may be used for soap-grease. Fry in an iron kettle, the common skillet being too shallow for the purpose. Do not eat doughnuts between April and November. Crullers are better the day after they are made. If lard is not fresh and sweet, slice a raw potato, and fry before putting in the cakes.

CRULLERS.

Two coffee-cups sugar, one of sweet milk, three eggs, a heaping table-spoon butter, three tea-spoons baking-powder mixed with six cups flour, half a nutmeg, and a level tea-spoon cinnamon. Beat eggs, sugar and butter together, add milk, spices and flour; put another cup flour on molding-board, turn the dough out on it, and knead until stiff enough to roll out to a quarter inch thick; cut in squares, make three or four long incisions in each square, lift by taking alternate strips between the finger and thumb, drop into hot lard, and cook like doughnuts.—*Mrs. A. F. Ziegler, Columbus, Ohio.*

FRIED CAKES.

One coffee-cup of not too thick sour cream, or one of sour milk and one table-spoon of butter, two eggs, a little nutmeg and salt, one tea-cup sugar, one small tea-spoon soda dissolved; mix soft.—*Mrs. S. Watson, Upper Sandusky.*

CORN MEAL DOUGHNUTS.

A tea-cup and a half boiling milk poured over two tea-cups meal; when cool add two cups flour, one of butter, one and one-half of sugar, three eggs; flavor with nutmeg or cinnamon; let rise till very light; roll about half an inch thick, cut in diamond shape, and boil in hot lard.

CREAM DOUGHNUTS.

Beat one cup each of sour cream and sugar and two eggs together, add level tea-spoon soda, a little salt, and flour enough to roll.—*Mrs. Hattie Meade, Minneapolis, Minn.*

DOUGHNUTS.

One egg, a cup rich milk, a cup sugar, three pints flour, three tea-spoons baking powder, (or one and a half measures Horsford's Bread Preparation). These are made richer by adding one egg, and one tea-spoon butter.—*Mrs. Jenks, Bellefontaine, Ohio.*

NORTH STAR DOUGHNUTS.

One and a half cups sugar, one of sour milk, half cup butter, three eggs, a level tea-spoon soda, spice to taste, and flour to roll.—*Mrs. A. J. Palmes, Minneapolis, Minn.*

RAISED DOUGHNUTS.

Peel and boil four good sized potatoes; mash fine, and pour boiling water over them until of the consistency of gruel; let cool, add a yeast cake, and a little flour; let rise till light, then add one pint sweet milk, one and a half cups sugar, one-fourth cup (large measure) lard, a salt-spoon salt, a little nutmeg and cinnamon; stir in flour until stiff, let rise again, then add a half tea-spoon soda dissolved in a little milk, pour out on molding board, mix stiff enough to cut out, and roll to half an inch thickness; cut in long strips two inches wide and divide diagonally into pieces three inches long, set where it is warm, let rise on the board until light, and then fry. These do not cook through as easily as others, and it is safer to drop in one, and, by breaking it open, learn the time required for them to fry. A very nice variation of this recipe may be made as follows: Roll part of the dough about half an inch thick, cut into small biscuit, let rise, and when light, roll down a little, lay a few raisins rolled in cinnamon in the center, wet the edges by dipping the finger in cold water and passing it over them; draw them together and press *firmly*, and drop them in the hot fat. A tea-spoon of apple-butter or any kind of jam may be used instead of the raisins. When made with the raisins, they are the real German "Olly Koeks."—*Mrs. J. L. H., Milwaukee, Wis.*

BERLIN PANCAKES.

Roll out dough *slightly* sweetened and shortened, as if for very plain doughnuts; cut in circles like biscuit, put a tea-spoon currant jam or jelly on the center of one, lay another upon it. press the edges tightly together with the fingers, and fry quickly in boiling

fat. They will be perfect globes when done, a little smaller than an orange.—*Mrs. L. S. Williston, Heidelberg, Germany.*

TRIFLES.

A quart flour, a cup sugar, two table-spoons melted butter, a little salt, two tea-spoons baking powder, one egg, and sweet milk sufficient to make rather stiff; roll out in thin sheets, cut in pieces about two by four inches; make as many cuts across the short way as possible, inserting the knife near one edge and ending the cut just before reaching the other. Pass two knitting-needles under every other strip, spread the needles as far apart as possible, and with them hold the trifles in the fat until a light brown. Only one can be fried at a time.—*Miss Ettie Dalbey, Harrisburg.*

COOKIES AND JUMBLES

These require a quick oven. A nice “finishing touch” can be given by sprinkling them with granulated sugar and rolling over lightly with the rolling pin, then cutting out and pressing a whole raisin in the center of each; or when done a very light brown, brush over while still hot with a soft bit of rag dipped in a thick syrup of sugar and water, sprinkle with currants and return to the oven a moment.

ADA'S SUGAR CAKES.

Three cups sugar, two of butter, three eggs well beaten, one tea-spoon soda, flour sufficient to roll out.

COOKIES.

One cup butter, two of sugar, one of cold water, half tea-spoon soda, two eggs and just flour enough to roll.—*Mrs. Mary F. Orr.*

EGGLESS COOKIES.

Two cups sugar, one of milk, one of butter, half tea-spoon nutmeg, half tea-spoon soda, flour to make thick enough to roll.

GOOD COOKIES.

Two cups sugar, one of butter, one of sour cream or milk, three eggs, one tea-spoon soda; mix soft, roll thin, sift granulated sugar over them, and gently roll it in.—*Mrs. Judge West, Bellefontaine, Ohio.*

LEMON SNAPS.

A large cup sugar, two-thirds cup butter, half tea-spoon soda dissolved in two tea-spoons hot water, flour enough to roll thin; flavor with lemon.—*Mrs. E. L. C., Springfield.*

NUTMEG COOKIES.

Two cups white sugar, three-fourths cup butter, two-thirds cup sour milk, nutmeg or caraway seed for flavor, two eggs, half tea-spoon soda, and six cups of flour, or enough to roll. Roll thin, and bake in a quick oven.

PEPPER-NUTS.

One pound sugar, five eggs, half pound butter, half tea-cup milk, two tea-spoons baking-powder, flour enough to roll.—*Mrs. Emma G. Rea.*

SAND TARTS.

Two cups sugar, one of butter, three of flour, two eggs, leaving out the white of one; roll out thin and cut in square cakes with a knife; spread the white of egg on top, sprinkle with cinnamon and sugar, and press a blanched almond or raisin in the center.—*Miss Clara G. Phellis.*

COCOA-NUT JUMBLES.

Two cups sugar, one cup butter, two eggs, half a grated cocoa-nut; make just stiff enough to roll out; roll thin.—*Mrs. Ida M. Donaldson, Springdale, Col.*

JUMBLES.

One and a half cups white sugar, three-fourths cup butter, three eggs, three table-spoons sweet milk, half tea-spoon soda and one of cream tartar; mix with sufficient flour to roll; roll and sprinkle with sugar; cut out and bake.—*Mrs. Mollie Pilcher, Jackson, Mich.*

GINGER-BREAD.

If in making ginger-bread the dough becomes too stiff before it is rolled out, set it before the fire. Snaps will not be crisp if made on a rainy day. Ginger-bread and cakes require a moderate oven, snaps a quick one. If cookies or snaps become moist in keeping, put them in the oven and heat them for a few moments. Always use New Orleans or Porto Rico molasses, and never syrups. Soda is used to act on the "spirit" of the molasses. In making the old-fashioned, soft, square cakes of ginger-bread, put a portion of the dough on a well-floured tin sheet, roll evenly to each side, trim off evenly around the edges, and mark off in squares with a floured knife or wheel cutter. In this way the dough may be softer than where it is necessary to pick up to remove from board after rolling and cutting. Always have the board well covered with flour before rolling all kinds of soft ginger-breads, as they are liable to stick, and should always be mixed as soft as they can be handled.

ALUM GINGER-BREAD.

Pint molasses, tea-cup melted lard, table-spoon ginger, table-spoon salt, tea-cup boiling water; in half the water dissolve table-spoon pulverized alum, and in the other half a heaping table-spoon soda; stir in just flour enough to knead, roll about half inch thick, cut in oblong cards, and bake in a tolerably quick oven.—*Mrs. Wm. Patrick, Midland, Mich.*

GINGER-BREAD.

One gallon molasses or strained honey, one and a quarter pounds butter, quarter pound soda stirred in a half tea-cup sweet milk, tea-spoon alum dissolved in just enough water to cover it, flour to make it stiff enough to roll out; put the molasses in a very large dish, add the soda and butter melted, then all the other ingredients; mix in the evening and set in a warm place to rise over night; in the morning knead it a long time like bread, roll into squares half an inch thick, and bake in bread-pans in an oven heated about right for bread. To make it glossy, rub over the top just before putting

it into the oven the following: One well-beaten egg, the same amount or a little more sweet cream, stirring cream and egg well together. This ginger-bread will keep an unlimited time. The recipe is complete without ginger, but two table-spoons may be used if preferred.—*Over fifty years old, and formerly used for general muster days.*

EXCELLENT SOFT GINGER-BREAD.

One and a half cups Orleans molasses, half cup brown sugar, half cup butter, half cup sweet milk, tea-spoon soda, tea-spoon all-spice, half tea-spoon ginger; mix all together thoroughly, add three cups sifted flour and bake in shallow pans.—*Mrs. S. Watson.*

SPONGE GINGER-BREAD.

One cup sour milk, one of Orleans molasses, a half cup butter, two eggs, one tea-spoon soda, one table-spoon ginger, flour to make as thick as pound cake; put butter, molasses and ginger together, make them quite warm, add the milk, flour, eggs and soda, and bake as soon as possible.—*Mrs. M. M. Munsell.*

GINGER COOKIES.

Two cups molasses, one of lard, one of sugar, two-thirds cup sour milk, table-spoon ginger, three tea-spoons soda stirred in the flour and one in the milk, two eggs.—*Miss Tina Lay, Clyde.*

GINGER COOKIES.

One egg, one cup sugar, one cup molasses, one table-spoon soda, one of vinegar, one of ginger; roll thin and bake quickly.

GINGER CAKES.

One quart Orleans molasses, pint lard or butter, pint buttermilk, two table-spoons soda, two table-spoons ginger, flour enough to make a stiff batter; pour the molasses and milk boiling hot into a large tin bread-pan in which have been placed the ginger and soda (the pan must be large enough to prevent running over); stir in all the flour possible, after which stir in the lard or butter; when cold, mold with flour and cut in cakes. Care must be taken to follow these directions implicitly or the cakes will not be good; remember to *add the lard or butter last*, and buttermilk, not sour milk, must be used; boil the molasses in a skillet, and after pouring it into the pan, put the buttermilk in the same skillet, boil and pour it over

the molasses, ginger and soda. This excellent recipe was kept as a secret for a long time by a professional baker.—*Mrs. R. M. Henderson.*

GINGER DROP-CAKES.

Take three eggs, one cup lard, one of baking molasses, one of brown sugar, one large table-spoon ginger, one table-spoon soda dissolved in a cup of boiling water, five cups unsifted flour; drop table-spoons of this mixture into a slightly greased dripping-pan about three inches apart.—*Mrs. L. McAllister.*

BEST GINGER-DROPS.

Half cup sugar, a cup molasses, half cup butter, one tea-spoon each cinnamon, ginger and cloves, two tea-spoons soda in a cup boiling water, two and a half cups flour; add two well-beaten eggs the last thing before baking. Baked in gem-tins or as a common ginger-bread, and eaten warm with a sauce, they make a nice dessert.—*Mrs. C. Hawks, Goshen, Ind.*

GINGER-SNAPS.

Two cups molasses, one of lard, one table-spoon soda, one of ginger, flour to roll stiff.—*Miss Mary Gallagher.*

GINGER-SNAPS.

One pound and six ounces flour, four of sugar, eight of butter, six of preserved orange peel, half pint of molasses, one tea-spoon soda dissolved in two table-spoons boiling water, one tea-spoon cloves, two of ginger. Soften the butter and mix it with the sugar and molasses, add the spices, orange peel and soda, beat well and stir in the flour, flour the board and roll the paste as thin as possible, cut in circles and bake in a very quick oven. This quantity makes one hundred and twenty-nine snaps, about three inches across.—*In the Kitchen.*

HOTEL GINGER-SNAPS.

One gallon molasses, two pounds brown sugar, one quart melted butter, half cup each ground cloves, mace, cinnamon and ginger, one cup soda.—*Mrs. Hattie Clemmons.*

MOLASSES CAKE.

One cup each of butter, sugar, sour milk and molasses, five cups flour, two eggs, one table-spoon soda, one of ginger.—*Mrs. A. J. Palmes.*

CREAMS AND CUSTARDS.

For creams and custards eggs should never be beaten in tin, but always in stone or earthen ware, as there is some chemical influence about tin which prevents their attaining that creamy lightness so desirable. Beat quickly and sharply right through the eggs, beating whites and yolks separately. When gelatine is used for creams, it is better to soak it for an hour in a little cold water or milk, set in a warm place; (it is convenient to place in a bowl set in the top of the boiling tea-kettle to dissolve;) when dissolved, pour into the hot custard just after removing from the stove. For custards the common rule is four eggs, one cup sugar, and one small half tea-spoon salt to each quart of milk. Bake in a baking-dish until firm in the center, taking care that the heat is moderate or the custard will turn in part to whey. The delicacy of the custard depends on its being baked *slowly*. It is much nicer to strain the yolks, after they are beaten, through a small wire strainer kept for this purpose by every good housekeeper. For boiled custards or floats the yolks alone may be used, or for economy's sake the entire eggs. Always place the milk to boil in a custard-kettle (made of iron with another iron kettle inside, the latter lined with tin), or, in a pan or pail set within a kettle of *boiling* water; when the milk reaches the boiling point, which is shown by a slight foam rising on top, add the sugar, which cools it so that the eggs will not curdle when added. Or another convenient way is to mix the beaten and strained yolks with the sugar in a bowl, then add gradually several spoons of the boiling milk, until the eggs and sugar are

heated through, when they may be slowly stirred into the boiling milk. Let remain a few moments, stirring constantly until it thickens a little, but not long enough to curdle, then either set the pail immediately in cold water or turn out into a cold dish, as it curdles if allowed to remain in a hot basin; add flavoring extracts after removing from the stove. Peach leaves or vanilla beans give a fine flavor, but must be boiled in the milk and then taken out before the other ingredients are added. Boiled custards are very difficult to make, and must have the closest attention until they are finished. The custards may be prepared as above, mixing the milk, eggs and sugar, and then placing in pan to steam instead of boiling.

In making *charlotte-russe* it is not necessary to add gelatine. The filling may be made of well-whipped cream, flavored and sweetened, using a "whip-churn" or the "Dover Egg-beater" to do the whipping. Fill the mold (which should be first wet with cold water for *charlotte-russe* and *blanc mange*, and all creams) and set on ice to harden. If preferred, it may be made up in several small molds, one for each person. In the use of spices it is well to remember that allspice and cloves are used with meats, and nutmegs and cinnamon in combination with sugar. The white part of lemon rind is exceedingly bitter, and the outer peel only should be used for grating. A better way is to rub the rind off with hard lumps of sugar. The sugar thus saturated with the oil of the lemon is called "zest," and is used, pounded fine, for creams, etc.

BOHEMIAN CREAMS.

One quart cream, two table-spoons sugar, one ounce gelatine soaked in water until dissolved; whip half the cream (rich milk may be substituted for cream) to a stiff froth; boil the other half with the sugar and a vanilla bean until a flavor is extracted (or vanilla extract may be added just after it is removed from the fire), take off the fire, add the gelatine, and when cooled a little stir in the well-beaten yolks of the four eggs. As soon as it begins to thicken, stir steadily until smooth, when add the whipped cream, beating it in lightly. Mold and set on ice until ready to serve.

To flavor with strawberries, strain two pounds berries through a

colander, sweeten to taste, add to the dissolved gelatine, set on ice, and when it thickens stir until smooth, add the whipped cream as above, and mold.

To flavor with peach, boil a dozen and a half choice fruit, sweeten and strain through a colander ; add the dissolved gelatine and a tea-cup of cream, set on ice, and when it thickens stir until smooth, add the whipped cream, and mold.

To flavor with pine-apple, cut fine, boil with half a pound pulverized sugar, strain through a colander, add the dissolved gelatine, set on ice, and when it thickens stir until smooth, add the whipped cream, and mold. Canned pine-apples may be used instead of fresh. In all these never add whipped cream until the mass is cool and begins to thicken.—*Mrs. W. R. Jones, Pittsburgh, Pa.*

CHARLOTTE-RUSSE.

Cut stale sponge-cake into slices about half an inch thick and line three molds with them, leaving a space of half an inch between each slice ; set the molds where they will not be disturbed until the filling is ready ; take a deep tin pan and fill about one-third full of either snow or pounded ice, and into this set another pan that will hold at least four quarts. Into a deep bowl or pail (a whip-churn is better) put one and a half pints of cream (if the cream is thick take one pint of cream and a half pint of milk), whip to a froth, and when the bowl is full, skim the froth into the pan which is standing on the ice, and repeat this until the cream is all froth ; then with the spoon draw the froth to one side, and you will find that some of the cream has gone back to milk ; turn this into the bowl again, and whip as before ; when the cream is all whipped, stir into it two-thirds cup powdered sugar, one tea-spoon vanilla, and half a box gelatine, which has been soaked in cold water enough to cover it for one hour and then dissolved in boiling water enough to dissolve it (about half a cup), stir from the bottom of the pan until it begins to grow stiff ; fill the molds and set them on the ice in the pan for one hour, or until they are sent to the table. When ready to dish them, loosen lightly at the sides and turn out on a flat dish ; have the cream ice-cold when you begin to whip it, and it is a good plan to put a lump of ice into the cream while whipping it.—*M. Parloa.*

CHARLOTTE-RUSSE.

Split two dozen lady-fingers (slices of sponge or other cake may be used), lay them in a mold, put one-third of a box of gelatine into half pint of milk, place it where it will be warm enough to dissolve. Whip three pints of cream to a froth, and keep it cool. beat the yolks of three eggs, and mix with half pound powdered sugar, then beat the whites very stiff, and add to it, strain the gelatine upon these, stirring quickly; then add the cream, flavor with vanilla or lemon, pour over the cake, let stand upon ice two hours. Serve with whipped cream. Some add a layer of jelly at bottom of mold.—*Mrs. Ida M. Donaldson, Springdale, Col.*

CHARLOTTE-RUSSE.

One ounce gelatine dissolved in two gills of boiling milk, whites of four eggs beaten to a stiff froth, one and a half cups white powdered sugar, one pint thick cream whipped to a froth, and rose-water or vanilla for flavoring; line a large mold with thick slices of sponge-cake, mix the gelatine, sugar, cream and flavoring together, add lightly the frothed whites of the eggs, pour into mold, set away on ice till required for use. This is an easy and excellent mode of making this most delicate dessert.—*Mrs. V. G. Hush, Minneapolis, Minn.*

HAMBURG CREAM.

Stir together the rind and juice of two large lemons, and one cup sugar, add the well-beaten yolks of eight eggs; put all in a tin pail, set in a pot of boiling water, stir for three minutes, take from the fire, add the well-beaten whites of the eggs, and serve, when cold, in custard-glasses.—*Mrs. C. Fullington.*

ITALIAN CREAM.

Soak one-third box gelatine half an hour in cold milk, put a quart milk on to boil, and when boiling stir in yolks of eight eggs well beaten, add one cup and a half of sugar and the gelatine; when the custard begins to thicken, take it off and pour into a deep dish in which the eight whites have been beaten to a stiff froth; mix well together and flavor to taste; put in molds, and allow four hours to cool. This cream is much more easily made in winter than in summer.—*Mrs. N. P. Wiles, Ripley.*

ROCK CREAM.

Boil one cup rice in a custard-kettle in sweet milk until soft, add two table-spoons loaf-sugar, a salt-spoon salt; pour into a dish and place on it lumps of jelly; beat the whites of five eggs and three table-spoons pulverized sugar to a stiff froth, flavor to taste, add one table-spoon rich cream, and drop the mixture on the rice.—*Miss Libbie S. Wilcox, Madison.*

RASPBERRY CREAM.

One quart good cream, one pint fresh raspberries; mash and rub the fruit through a fine sieve or strainer, to extract the seeds, bring the cream to a boil (having reserved one pint for froth), and add it to the berries while it remains hot, sweeten with powdered sugar to taste, let it become cold. Now raise cream which has been reserved to a froth with a beater, take off the froth and lay it on a sieve to drain; fill dish or glasses with the cream and place froth on top. Very nice. Any kind of berries, jam or jelly is good, and *can* be used without straining.

SPANISH CREAM.

One box Coxe's gelatine dissolved in a pint of cold milk; into two quarts boiling milk stir one and a half cups sugar and the yolks of eight eggs; pour all upon the dissolved gelatine, stirring well. When cool add half a pint wine, or flavor with lemon or vanilla, place in dishes and cover with a meringue made of the beaten whites, the juice of one lemon, and one cup sugar; brown in oven two minutes and eat ice-cold.—*Susan R. Howard, Brooklyn, New York.*

TAPIOCA CREAM.

Soak over night two table-spoons tapioca in one-half tea-cup milk (or enough to cover); bring one quart milk to boiling point; beat well together the yolks of three eggs, half tea-cup sugar, and one tea-spoon lemon or vanilla for flavoring, add the tapioca, and stir the whole into the boiling milk, let boil once, turn into the dish, and immediately spread on the whites. Serve when *cold*.—*Mrs. M. Henderson.*

WHIPPED CREAM.

Place cream over ice until thoroughly chilled, and whip with an egg-beater or whip-churn until it froths. While whipping place

froth on a sieve, and return to bowl to be re-whipped all that passes through. When cream is difficult to whip, add to it and beat with it the white of an egg. Sweetened and flavored this is a choice dessert alone, but it may be served in various ways. Baked apples, and fresh or preserved berries are delicious with it. Jelly-glasses, one-third full of jelly and filled up with cream, make a very wholesome and delicious dessert.

WHIPPED CREAM.

One and one-half pints good rich cream sweetened and flavored to taste, three tea-spoons vanilla; whip to a stiff froth. Dissolve three-fourths ounce best gelatine in a small tea-cup hot water, and when cool pour into the cream; stir thoroughly, pour in molds and set on ice, or in very cool place.—*Mrs. Emma Craig, Washington, D. C.*

APPLE CUSTARD.

One pint of mashed stewed apples, one pint sweet milk, four eggs, one cup sugar and a little nutmeg; bake slowly.—*Mrs. G. W. Hensel, Quarryville Pa.*

APPLE SNOW.

Pare, core and bring to boil in as little water as possible six tart apples, cool and strain, beat well and add the well-whipped whites of three eggs, sweeten to taste and beat thoroughly until a dish of snow is the result, flavor with lemon or vanilla, or add the grated rind of a lemon; serve with sweetened cream. Or, make custard of yolks, sugar, and a pint milk, place in a dish, and drop the froth on it in large flakes.—*Mrs. T. J. Buxton, Minneapolis, Minn.*

BLANC-MANGE.

Dissolve three heaping table-spoons corn starch and three of sugar in one pint of milk; add to this three eggs well beaten, and pour the mixture into one pint of boiling milk, stirring constantly until it boils again; just before taking from the stove flavor to suit the taste and pour into cups or small molds; when cool take out and place on a glass dish with a mold of jelly in the center. Serve a spoon of jelly and a sauce of sweetened cream with each mold. Or, put one quart milk (reserving three table-spoons with which mix three heaping table-spoons corn-starch) with a pinch of salt and five

table-spoons sugar. When milk is hot, pour in the mixed corn-starch, and stir until it is a thick batter; pour this on the well-beaten whites of four eggs, add two tea-spoons vanilla, pour into molds wet in cold water, and set on ice; when cold, turn from the mold, and serve in a custard made as follows: Put one pint milk in a basin over boiling water, mix in a tea-cup two even tea-spoons corn-starch in two of cold milk, beat in the four yolks of eggs and two and a half table-spoons of sugar. When the milk is hot pour part of it into the cup and stir well, pour it back into the basin and stir until as thick as desired; put on ice until chilled thoroughly. Blanc-mange may be colored green with spinage juice, or pink with the juice of strawberry, currant or cranberry, or a handsome yellow with the grated peel of an orange or lemon, moistened with the juice and strained through a cloth. Very pretty half-pint molds may be made as follows: Tilt the mold in a pan of snow or pounded ice, color one-fourth the blanc-mange pink, another fourth green; wet the molds and pour into them a little of the colored blanc-mange, putting only one color into each mold and filling it so that when tilted the blanc-mange reaches nearly to the top and covers about two-thirds of the bottom; when cold set mold level, and fill with the white blanc-mange, which has, meantime, been kept in so warm a place as not to harden. If the molds are made to imitate roses or fruit, the fruit may be green, and roses pink; if corn, yellow; and various ways of combining colors and forms will suggest themselves to the ingenious housewife.

CHOCOLATE BLANC-MANGE.

Half box gelatine, soaked till dissolved in as much cold water as will cover it, four ounces sweet chocolate grated, one quart sweet milk, one cup sugar; boil milk, sugar and chocolate five minutes, add gelatine, and boil five minutes more, stirring constantly; flavor with vanilla, put in molds to cool and eat with cream. If wanted for tea, make in the morning; if for dinner, the night before. For a plain blanc-mange omit the chocolate.—*Mrs. Dr. Houston, Urbana.*

RASPBERRY BLANC-MANGE.

Stew nice fresh raspberries, strain off the juice and sweeten it to taste, place over the fire, and when it boils stir in corn starch wet

in cold water, allowing two table-spoons of corn starch for each pint of juice; continue stirring until sufficiently cooked, pour into molds wet in cold water and set away to cool; eat with cream and sugar. Other fruit can be used instead of raspberries.—*Mrs. J. P. Rea, Minneapolis, Minn.*

BOILED CUSTARD.

One quart milk, two table-spoons corn starch, two eggs, one-fourth tea-spoon salt, butter size of a hickory-nut; wet the starch in a little of the milk, heat the remainder to near boiling, in a tin pail set in a pot of boiling water. The proper heat will be indicated by a froth or film rising to the top; add the starch till it thickens, stirring constantly, then add the eggs well-beaten with four table-spoons of sugar, let it cook, stirring briskly, take off and beat well; flavor; served with grated cocoa-nut it is elegant.

CHOCOLATE CUSTARD.

Break two sections chocolate in a half-dozen pieces, put it in a pan over boiling water, with milk enough to barely cover it; mash and stir perfectly smooth, then add the rest of the milk (one quart in all, reserving three table-spoons in which to dissolve the corn starch,) one cup sugar, yolks of six eggs, a heaping table-spoon corn starch; beat the yolks, add the sugar and corn starch (dissolved in milk), stir all slowly in the boiling milk, in which the chocolate is dissolved, add a pinch of salt, and let cook a few minutes, stirring constantly; eat cold with white cake.—*Miss Burnie Johnson.*

FLOATING ISLAND.

Make a custard of the yolks of six eggs, one quart milk, a small pinch of salt, sugar to taste; beat and strain yolks before adding to the milk; place custard in a large tin pan, and set in stove, stirring *constantly* until it boils, then remove, flavor with lemon or rose, and pour into a dish (a shallow, wide one is best), spread smoothly over the boiling hot custard the well-beaten whites, grating some loaf-sugar (some add grated cocoa-nut) on the top. Set the dish in a pan of ice-water and serve cold. Some prepare the whites by placing a table-spoon at a time on boiling water, lifting them out carefully, when cooked, with a skimmer and laying them gently on the float. This is the "old reliable recipe."—*Mrs. W. W. W.*

GOOD BAKED CUSTARD.

Eight well-beaten eggs, leaving two whites for the top, three pints milk ; sweeten and flavor to taste ; bake for two hours in a slow oven. Beat the reserved whites to stiff froth with two table-spoons sugar, spread over the top and return to oven to brown.

GELATINE CUSTARD.

To one-third package Coxe's gelatine, add a little less than one pint boiling water ; stir until gelatine is dissolved, add the juice of one lemon, and one and a half cups sugar ; strain through a jelly-strainer into dish for the table, and set in a cool place. For custard, to one and a half pints milk add the yolks of four eggs (reserving the whites), and four table-spoons sugar ; cook and flavor when cool. When required for the table, cut gelatine into small squares, and over them pour the custard. Add four table-spoons powdered sugar to the whites of four eggs well beaten, and when ready for the table place over the custard with a spoon.—*Mrs. W. A. James.*

LEMON CUSTARD.

Beat the yolks of eight eggs till they are white, add pint boiling water, the rinds of two lemons grated, and the juice sweetened to taste ; stir this on the fire till it thickens, then add a large glass of rich wine, and one-half glass brandy ; give the whole a good boil, and put in glasses. To be eaten cold. Or, put the thin yellow rind of two lemons, with the juice of three, and sugar to taste, into one pint of warm water. As lemons vary in size and juiciness, the exact quantity of sugar can not be given. Ordinary lemons requires three gills. It will be safe to begin with that quantity, more may be added if required. Beat the whites to a stiff froth, then the yolks ; then beat both together, pour in gradually while beating the other ingredients ; put all in a pail, set in a pot of boiling water, and stir until thick as boiled custard ; strain it in a deep dish ; when cool place on ice. Serve in glasses.—*Mrs. Belle R. Liggett, Detroit, Mich.*

SNOW CUSTARD.

Half a package of Coxe's gelatine, three eggs, two cups of sugar, juice of one lemon ; soak the gelatine one hour in a tea-cup of cold water, add one pint boiling water, stir until thoroughly dissolved,

add two-thirds of the sugar and the lemon juice; beat the whites of the eggs to a stiff froth, and when the gelatine is quite cold, whip it into the whites, a spoonful at a time, from half an hour to an hour. Whip steadily and evenly, and when all is stiff, pour in a mold, or in a dozen egg-glasses previously wet with cold water, and set in a cold place. In four or five hours turn into a glass dish. Make a custard of one and one-half pints milk, yolks of eggs, and remainder of the sugar, flavor with vanilla, and when the meringue or snow-balls are turned out of the mold, pour this around the base.—*Mrs Gov. Thayer, Wyoming Territory.*

MOONSHINE.

This dessert combines a pretty appearance with palatable flavor, and is a convenient substitute for ice-cream. Beat the whites of six eggs in a broad plate to a very stiff froth, then add gradually six table-spoons powdered sugar (to make it thicker use more sugar up to a pint), beating for not less than thirty minutes, and then beat in about one heaping table-spoon of preserved peaches cut in tiny bits (or some use one cup jelly), and set on ice until thoroughly chilled. In serving, pour in each saucer some rich cream sweetened and flavored with vanilla, and on the cream place a liberal portion of the moonshine. This quantity is enough for seven or eight persons.—*Mrs. H. C. Meredith, Cambridge City, Ind.*

ORANGE FLOAT.

One quart water, the juice and pulp of two lemons, one coffee-cup sugar; when boiling, add four table-spoons corn starch, let boil fifteen minutes, stirring all the time; when cold pour it over four or five peeled and sliced oranges, and over the top spread the beaten whites of three eggs; sweeten and add a few drops of vanilla.—*Mrs. Wm. Skinner.*

HIDDEN MOUNTAIN.

Six eggs, a few slices citron, sugar to taste, three-quarters of a pint of cream, a layer of any kind of jam; beat the whites and yolks of the eggs separately, then mix and beat again, adding the citron, the cream and sugar; when well beaten put in a buttered pan and fry, cover with the jam and garnish with slices of citron; to be eaten cold.—*Mrs. J. C. Gould.*

ORANGE SOUFFLE.

Peel and slice six oranges, put in a glass dish a layer of oranges, then one of sugar, and so on until all the orange is used, and let stand two hours; make a soft boiled custard of yolks of three eggs, pint of milk, sugar to taste, with grating of orange peel for flavor, and pour over the oranges when cool enough not to break dish; beat whites of the eggs to a stiff froth, stir in sugar, and put over the pudding. Praised by all.—*Mrs. Mary A. Livermore, Melrose, Mass.*

PRUNE WHIP.

Sweeten to taste and stew three-quarters of a pound of prunes; when *perfectly cold*, add the whites of four eggs beaten stiff; stir all of this together till light, put in a dish, and bake twenty minutes; when cold, serve in a larger dish, and cover well with good cream.

VIRGINIA CARAMEL CUSTARD.

To make a baked custard, separate the whites and yolks of five eggs, beat the yolks well with a quarter of a pound of sugar, add the well-beaten whites and mix well with a quart of milk. Flavor and then pour into a buttered mold. Set immediately into a pan of boiling hot water, in a moderately hot oven. About half an hour will be required to set it firmly. When nicely browned and puffed up, touch the middle with a knife blade; if it cuts as smooth as around the sides it is done; take care not to overdo. Let custard stand until perfectly cold, turn out gently on a plate and dust thickly with sugar, place in upper part of a hot oven; the sugar soon melts and browns. Another way is to butter the mold carefully, sprinkle sugar over bottom and set on stove to brown (great care is necessary to prevent sticking), pour in custard and bake; when turned out the caramel will be on top.

A thinner custard may be made with a less number of eggs, but it can not be carameled unless baked in individual cups. Less eggs may also be used by substituting a portion of corn starch, boiled rice, gelatine or something else to give firmness, but the quality of custard will be impaired. And if more than one or two additional eggs are used the custard is spoiled. Baking too rapidly, or too long, injures custard, hence do not scald milk and eggs before setting in oven, as many recommend. By baking in boiling water the temperature is regular, and scorching prevented.

CONFECTIONERY.

There are very few modern kitchens in which some cooking utensil may not be found convenient for making candy. A sauce-pan of tinned iron, with a handle and flaring sides, and a lip to facilitate the pouring of the contents, will be found best adapted to such use; or a small iron or brass kettle will do if kept *quite clean*.

Dissolve four pounds white sugar in one quart water; place this in a porcelain kettle over a slow fire for half an hour, pour into it a small quantity of gelatine and gum-arabic dissolved together; all the impurities which rise to the surface skim off at once. Instead of gelatine and gum-arabic, the white of an egg may be used as a substitute with good results. To make the clarifying process still more perfect, strain through a flannel bag. To make rock candy, boil this syrup a few moments, allow to cool, and crystallization takes place on the sides of the vessel. To make other candies, bring the syrup very carefully to such a degree of heat that the "threads," which drop from the spoon when raised into the colder air, will snap like glass. When this stage is reached, add a teaspoon of vinegar or cream tartar to prevent "graining," and pour into pans as directed in the recipes which follow. To make round stick candies, pull, and roll into shape with well-floured hands as soon as cool enough to be handled. In pulling candy, some grease the hands, others flour them slightly. Colored candies are often injurious, and sometimes even poisonous, and should be avoided.

In baking macaroons and kisses, use washed butter for greasing the tins, as lard or salt butter gives an unpleasant taste. Bake in

a moderate oven, or let dry in a cool oven for two hours. After buttering, sprinkling lightly with flour and then shaking it off, is an excellent way to prepare the pan. When powdered almonds are to be used, they should be thoroughly dried in an open oven, after blanching, and they will pulverize more easily. In making macaroons or drops, or pulling butter-scotch 'or taffy, grease hands lightly with butter to prevent sticking. Flouring the hands is apt to give an unpleasant taste to candy.

ALMOND MACAROONS.

Pour boiling water on half a pound almonds, take skins off and throw into cold water for a few moments, then take out and pound (adding a table-spoon essence lemon) to a smooth paste, add one pound of pulverized sugar and whites of three eggs, and work the paste well together with back of spoon; dip the hands in water and roll mixture into balls the size of a nutmeg, and lay on buttered paper an inch apart; when done, dip the hands in water and pass gently over the macaroons, making the surface smooth and shining; set in a cool oven three-quarters of an hour. If this recipe is strictly followed, the macaroons will be found equal to any made by professional confectioners.—*Mrs. L. S. W.*

BUTTER-SCOTCH.

Three pounds "coffee A" sugar, fourth pound butter, half tea-spoon cream tartar, eight drops extract of lemon; add as much cold water as will dissolve the sugar; boil without stirring till it will easily break when dropped in cold water, and when done, add the lemon; have a dripping-pan well buttered and pour in one-fourth inch thick, and when partly cold, mark off in squares. If pulled, when partly cold, till very white, it will be like ice-cream candy —*Mrs. J. S. R.*

BUCKEYE KISSES.

Beat the whites of four small eggs to a high, firm froth, stir into it half a pound pulverized sugar, flavor with essence lemon or rose, continue to beat until very light; then drop half the size of an egg, and a little more than an inch apart, on well-buttered letter-paper; lay the paper on a half-inch board and place in a moderate oven; watch, and as soon as they begin to look yellowish take them out;

or, beat to a stiff froth the whites of two eggs, stirring into them very gradually two tea-cups powdered sugar and two table-spoons corn starch; bake on buttered tins fifteen minutes in a warm oven, or until slightly brown. Chocolate puffs are made by adding two ounces grated chocolate mixed with the corn starch.—*Mrs. W. W. W.*

CANDY OF ANY FLAVOR.

Three and a half pounds refined sugar, one and a half pints water, one tea-spoon cream tartar; mix in a vessel large enough to hold the candy when expanded by the heat; boil over a brisk fire, taking care that it does not burn. The heat should be applied at bottom and not at the sides. After boiling fifteen minutes, remove a small portion of the melted sugar with a spoon, and cool by placing in a saucer set in cold water. When cool enough, take a portion between thumb and finger, and if it forms a "string" or "thread" as they are separated, the process is nearly done, and great care must be used to control the heat so that the boiling may be kept up without burning. Test *frequently* by dropping a bit into cold water placed near; if it becomes hard and brittle, snapping apart when bent, it is done and must be removed at once, and the flavoring stirred in. Then pour into shallow earthen dishes, thoroughly but lightly greased, and cooled until it can be handled; pull, roll into sticks or make into any desired shape.

CENTENNIAL DROPS.

White of one egg beaten to a stiff froth, quarter pound pulverized sugar, half tea-spoon baking-powder; flavor with lemon; butter tins and drop with tea-spoon about three inches apart; bake in a slow oven and serve with ice-cream. This is also a very nice recipe for icing.—*Miss Alice Trimble, Mt. Gilead, Ohio.*

CHOCOLATE CARAMELS.

One cup of chocolate shaved fine, one cup molasses, half cup milk, one cup sugar; when nearly done add a piece of butter size of a walnut. Stir until perfectly dissolved, but not after it begins to boil, as that will make it grain. It is done when it hardens and becomes brittle when dropped in cold water, but do not make too hard. Grease plates with butter, pour it on about half an inch thick, when nearly cool cut with a greased knife into small squares.

CHOCOLATE CARAMELS.

One and a half cups grated chocolate, four of brown sugar, one and a half of cold water, piece of butter size of an egg, table-spoon of very sharp vinegar; flavor with two table-spoons vanilla just before removing from fire. Do not stir, but shake the vessel gently while cooking. Boil on the top of stove over a brisk fire until it becomes brittle when tried in water; pour into a well buttered and floured dripping-pan, and check off in squares while soft.—*Miss Emma Collins, Urbana.*

CHOCOLATE DROPS.

Two and a half cups pulverized or granulated sugar (or maple sugar may be used), one-half cup cold water; boil four minutes, place the sauce-pan in cold water, and beat till cold enough to make into little balls; take half a cake of Baker's chocolate, shave off fine and set it in a bowl set in top of boiling tea-kettle to melt, and when balls are cool enough, roll in the chocolate with a fork. This makes eighty. Or while making into balls, mold an almond-meat into the center of each ball, roll in coarse sugar, and you have delicious "cream almonds." Or, mold the unbroken halves of walnut-meats into the soft sugar, and when cold, roll in the chocolate. When finished, take out and lay on buttered paper until cold.—*Mrs. O. M. Scott.*

COCOA-NUT CARAMELS.

One pint milk, butter size of an egg, one cocoa-nut grated fine (or dessicated cocoa-nut may be used), three pounds white sugar, two tea-spoons lemon, boil slowly until stiff (some then beat to a cream), pour into shallow pans, and when partly cold cut in squares. *Miss Nettie Brewster, Madison.*

COCOA-NUT DROPS.

One pound cocoa-nut, half pound powdered sugar, and the white of an egg; work all together and roll into little balls in the hand; bake on buttered tins.—*C. W. Cyphers, Minneapolis, Minn.*

EVERTON ICE-CREAM CANDY.

Squeeze the juice of one large lemon into a cup. Boil one and one-half pounds moist white sugar, two ounces butter, one and a half tea-cups water, together with half the rind of the lemon, and when done (which may be known by its becoming quite crisp when

dropped into cold water) set aside till the boiling has ceased, and then stir in the juice of the lemon, butter a dish and pour in about an inch thick. When cool take out peel (which may be dried), pull until white, draw out into sticks and check about four inches long with a knife. If you have no lemons, take two table-spoons vinegar and two tea-spoons lemon extract. The fire must be quick and the candy stirred all the time.—*Mrs. J. S. R.*

HICKORY-NUT MACAROONS.

Take meats of hickory-nuts, pound fine and add mixed ground spice and nutmeg; make frosting as for cakes, stir meats and spices in, putting in enough to make it convenient to handle; flour the hands and make the mixture into balls the size of nutmegs, lay them on buttered tins, giving room to spread, and bake in a quick oven. These are delicious.—*Mrs. Walter Mitchell, Gallipolis, Ohio.*

HICKORY-NUT CAKES.

One egg, half cup flour, a cup sugar, a cup nuts sliced fine; drop on buttered tins one tea-spoonful in a place, two inches apart. Or, roll and bake like sand tarts.—*Mrs. Lamb, Bellefontaine, Ohio.*

HOREHOUND CANDY.

Boil two ounces of dried horehound in a pint and a half water for about half an hour; strain and add three and a half pounds brown sugar. Boil over a hot fire until it is sufficiently hard, pour out in flat, well-greased tin trays, and mark into sticks or small squares with a knife, as soon as it is cool enough to retain its shape.

LEMON CANDY.

Take a pound loaf-sugar and a large cup water, and after cooking over a slow fire half an hour, clear with a little hot vinegar, take off the scum as it rises, testing by raising with a spoon, and when the "threads" will snap like glass pour into a tin pan, and when nearly cold mark in narrow strips with a knife. Before pouring into the pans, chopped cocoa-nut, almonds, hickory-nuts, or Brazil-nuts cut in slices, may be stirred into it.—*Mrs. V. K. W.*

MERINGUES.

One pound granulated sugar, whites of nine eggs. Whip eggs until dish can be inverted without their falling off, and then simply add the sugar, incorporating it thoroughly, but stirring as little as

possible. Prepare boards three-fourths of an inch thick, to fit oven, and cover them with strips of heavy brown paper about two and a half inches wide; on these drop the mixture from the end of a dessert-spoon (or use the meringue-bag described in recipe for lady's fingers), giving the meringue the form of an egg, and dropping them about two inches apart on the paper, and bake till a light brown. Take up each strip of paper by the two ends, turn it gently on the table, and with a small spoon take out the soft part of each meringue, strew over them some sifted sugar, and return to oven bottom side up to brown. These shells may be kept for weeks. When wanted for table, fill with whipped cream, place two of them together so as to inclose the cream, and serve. To vary their appearance, finely-chopped almonds or currants may be strewn over them before the sugar is sprinkled over, and they may be garnished with any bright-colored preserve. Great expedition is necessary in making them, as, if the meringues are not put into the oven as soon as the sugar and eggs are mixed, the former melts, and the mixture runs on the paper instead of keeping egg-shape. The sweeter the meringues are made the crisper will they be; but if there is not sufficient sugar added they will be tough.—*Miss Sarah Gill, Columbus, O.*

MOLASSES CANDY.

Take equal quantities brown sugar and Orleans molasses (or all molasses may be used), and one table-spoon sharp vinegar, and when it begins to boil skim well and strain, return to the kettle and continue boiling until it becomes brittle if dipped in cold water, then pour on a greased platter. When cool enough, begin to throw up the edges and work, by pulling until bright and glistening like gold; flour the hands occasionally, draw into stick size, rolling to keep round, until pulled out and cold. With a greased knife press nearly through them at proper lengths, and they will easily snap; flavor just before pouring out to cool.—*Sterling Robinson.*

AUNT TOP'S NUT-TAFFY.

Two pints maple sugar, half pint water, or just enough to dissolve sugar; boil until it becomes brittle by dropping in cold water; just before pouring out add a tablespoon vinegar; having prepared the hickory-nut meats, in halves, butter well the pans, line with the meats, and pour the taffy over them.—*Estelle and Hattie Hush.*

CANNING FRUITS.

Cleanse the cans thoroughly and test to see if any leak or are cracked. If tin cans leak, send them to the tinner; if discolored inside they may be lined with writing-paper just before using. In buying stoneware for canning purposes, be sure that it is well glazed, as fruits canned in jars or jugs imperfectly glazed sometimes become poisonous. Never use defective glass cans, but keep them for storing things in the pantry; and in buying them, take care that they are free from flaws and blisters, else the glass will crumble off in small particles when subjected to heat. Self-sealers are very convenient, but the heat hardens the rubber rings, which are difficult to replace, so that in a year or two they are unfit for use. For this reason many prefer those with a groove around the top for sealing with wax or putty. The latter is very convenient, as jars sealed with it can be opened readily with a strong fork or knife, and are much more easily cleaned than when wax-sealed. Putty may be bought ready for use, and is soon made soft by molding in the hand. In using it should be worked out into a small roll, and pressed firmly into the groove with a knife, care being taken to keep it well pressed down as the can cools. In canning, provide a wide-mouthed funnel (made to set into the can), and pour the fruit into a funnel from a bright tin dipper (if old or rusty it will discolor the fruit) or a small pitcher, heated before putting in the hot fruit to prevent breaking. Pour fruit as quickly as possible, and screw down top immediately.

Fruit should be selected carefully, and all that is imperfect rejected. Large fruits, such as peaches, pears, etc., are in the best

condition to can when not quite fully ripe, and should be put up as soon as possible after picking; small fruits, such as berries, should never stand over night if it is possible to avoid it. The highest-flavored and longest-keeping fruits are best put up without paring, after having carefully removed the down with a fine but stiff brush. Use only the best sugar in the proportion of half a pound of sugar to a pound of good fruit, varying the rule, of course, with the sweetness of the fruit. Or, in canning for pies omit sugar, as the natural flavor is better preserved without it, and some prefer this method for all purposes. It is economical, and well worthy of experiment. Cans put up in this way should have a special mark so as to distinguish them from the rest. When ready to can, first place the jars (glass) in a large pan of warm water on the back of the stove, make ready the syrup in a nice clean porcelain kettle, add the fruit—it is better to prepare only enough fruit or syrup for two or three cans at a time—and by the time it is done, the water in the pan will be hot and the cans ready for use. Take them out of the water and set them on a hot platter, which answers the double purpose of preventing their contact with any cold surface like the table, and saving any fruit that may be spoiled. Fill as full as possible, and set aside where no current of air will strike them; or, better, wring out a towel wet in hot water and set them on it; let stand a moment or two or until wiped off, when the fruit will have shrunk away a little; fill up again with hot syrup, or if you have none, boiling water from the tea-kettle will do, and then seal. In canning peaches, the flavor is improved by adding two or three whole peaches, or dropping in the center of the can a few of the stones. For peaches, pears and berries, some sweeten as for eating, let stand until sugar is dissolved (using no water), place on stove in porcelain kettle and keep at boiling point long enough to heat the fruit, and then can in glass jars as directed.

There are several other ways of preparing glass cans for fruit, among them the following: Wring a towel from cold water, double and wrap closely about and under the can so as to exclude the air, and put a cold silver spoon inside and fill; or, put a towel in a steamer, set in the cans, and place over a kettle of *cold* water, boil the water, and when ready to fill, remove the cans and wrap in a

towel wrung from warm water, put a table-spoon rinsed in hot water inside, and fill; or, wash the cans in tepid water, place an iron rod inside, and at once pour in the boiling fruit, but not too fast. In using glass cans with tops which screw on, be sure that the rubbers are firm and close-fitting, and throw away all that are imperfect. When the can is filled to overflowing, put on the top at once and screw down tightly, and as the fruit and cans cool, causing contraction of the glass, turn down again and again until perfectly air-tight. Wrap as soon as cold with brown wrapping-paper, unless the fruit-closet is *very dark*. Light injures all fruit, but especially tomatoes, in which it causes the formation of citric acid, which no amount of sugar will sweeten. The place where canned fruits are kept should also be dry and *cool*, for if too warm the fruit will spoil. In canning, use a porcelain-lined kettle, silver fork or broom splint and wire spoon or dipper; a steel fork discolors the fruit.

Cans should be examined two or three days after filling, and if syrup leaks out from the rim, they should be unsealed, the fruit thoroughly cooked and kept for jam or jelly, as it will have lost the delicacy of color and flavor so desirable in canned fruits. Pint cans are better for berries than quart. Strawberries keep their color best in stone jars; if glass cans are used for them, they should be buried in sand. If syrup is left after canning berries, it may, while thin, be flavored with vinegar, boiled a moment, and then bottled and corked for a drink mixed with ice-water.

In using self-sealing cans the rubber ring must show an even edge all round, for if it slips back out of sight at any point, air will be admitted. On opening tin cans, remember to pour *all* the fruit out into an earthen or glass dish. If any part is not used at the time, re-cook, and return to dish, and it will keep for a day or two, many of the less perishable fruits longer. Wines, cider, shrubs, etc., must be bottled, well corked, sealed, and the bottles placed on their sides in a box of sand or sawdust. To can maple syrup, pour hot into cans or jugs, and seal well.

The fine display of canned fruits at the Centennial Exhibition was prepared as follows: The fruits were selected with great care, of uniform size and shape, and *all perfect*. They were carefully

peeled with a thin, sharp, silver fruit-knife, which did not discolor them, and immediately plunged into cold water in an earthen or wooden vessel to prevent the air from darkening them. As soon as enough for one can was prepared, it was put up by laying the fruit piece by piece in the can, and pouring syrup, clear as crystal, over it, and then, after subjecting the whole to the usual heat, sealing up.

The following table gives the time required for cooking and the quantity of sugar to the quart for the various kinds of fruit.

	Time for boiling fruit.	Quant. sugar to qt.		Time for boiling fruit	Quant. sugar to qt.
Cherries	5 min.	6 oz.	Peaches, whole.....	15 min.	4 oz.
Raspberries.....	6 "	4 "	Pine apples, sliced....	15 "	6 "
Blackberries.....	6 "	6 "	Siberian crab-apples...	25 "	8 "
Strawberries.....	8 "	8 "	Sour apples, quartered...	10 "	5 "
Plums.....	10 "	10 "	Ripe currants.....	6 "	8 "
Whortleberries	5 "	8 "	Wild grapes	10 "	8 "
Pie-Plant, sliced.....	10 "	8 "	Tomatoes.....	20 "	none.
Small sour pears, whole	30 "	4 "	Gooseberries	8 "	8 "
Bartlett pears, halved...	20 "	6 "	Quinces, sliced	15 "	10 "
Peaches	8 "	4 "			

CANNED BERRIES.

Select those the skins of which have not been broken, or the juice will darken the syrup; fill cans compactly, set in a kettle of cold water, with a cloth beneath them, over an even heat; when sufficiently heated, pour over the berries a syrup of white sugar dissolved in boiling water (the richer the better for keeping, though not for preserving the flavor of the fruit), cover the cans closely to retain heat on the top berries. To insure full cans when cold, have extra berries heated in like manner to supply the shrinkage. If the fruit swims, pour off surplus syrup, fill with hot fruit, and seal up as soon as the fruit at the top is thoroughly scalded.—*Miss L. Southwick.*

PLAIN CANNED BERRIES.

Pick out stems or hulls if any—if gathered carefully the berries will not need washing, put in porcelain kettle on the stove, adding a small tea-cup water to prevent burning at first. When they come to a boil, skim well, add sugar to taste (for pies it may be omitted), let boil five minutes, fill in glass, stone, or tin cans, and seal with putty unless self-sealers are used. This rule applies to

raspberries, blackberries, currants, gooseberries, or any of the small berries.

CANNED CURRANTS.

Look them over carefully, stem and weigh them, allowing a pound of sugar to every one of fruit; put them in a kettle, cover, and leave them to heat slowly and stew gently for twenty or thirty minutes; then add the sugar, and shake the kettle occasionally to make it mix with the fruit; do not allow it to boil, but keep as hot as possible until the sugar is dissolved, then pour it in cans and secure the covers at once. White currants are beautiful preserved in this way.—*Mrs. Wm. Patrick, Midland, Mich.*

GREEN GOOSEBERRIES.

Cook the berries in water until white, but not enough to break them; put into cans with as little water as possible, fill up the can with boiling water and seal; when opened pour off water and cook like fresh berries.—*Mrs. O. M. S.*

CANNED PEACHES.

Pour boiling water over one peck of large clingstone peaches to remove the fuzz; make a syrup of three pounds sugar and one pint vinegar, using a little water if required to cover the peaches; cook until pretty soft, and can as usual.—*Mrs. Frank Stahr, Lancaster, Pa.*

CANNED PEACHES.

Have one porcelain kettle with boiling water and another with a syrup made sweet enough with white sugar for the peaches; pare, halve, and drop them into the boiling water, let them remain until a silver fork will pierce them, lift them out with a wire spoon, fill can, pour in all the boiling syrup the can will hold, and seal immediately. Continue in this way, preparing and sealing only one can at a time, until done; boil down the water in first kettle with the syrup, if any is left; if not, add more sugar, and quite a nice marmalade will result. This manner of canning peaches has been thoroughly tested, and is pronounced by the experienced the best of all methods.—*Mrs. R. A. Sharp, Kingston.*

CANNED PEACHES STEAMED.

To peel, place in a wire basket, to the handle of which a cord has been tied, let down into boiling water for a moment, then into

cold water, and strip off the skin (this saves both fruit and labor). The fruit must be at a certain stage to be prepared in this way, for if too green it will not peel, and if too ripe it will be too much softened by the hot water. After peeling, seed and place in a steamer over a kettle of boiling water, first laying a cloth in bottom of steamer; fill about half full of fruit, cover tightly, make a syrup in a porcelain kettle for fruit alone, let the fruit steam until it can be easily pierced with a silver fork, drop gently for a moment into the hot syrup, place in the cans, fill, cover, and seal. The above recipe is for canning a few at a time. This recipe, with the exception of mode of peeling, applies equally well to pears.

CANNED PEACHES.

Pare, halve and seed; make a syrup of a pint granulated sugar to a quart water, place on stove in a porcelain kettle (enough for two quart cans). When syrup boils, drop in enough fruit for one can; watch closely, testing with a silver fork, so that the moment they are done they may be removed. When the peaches are tender, lift very gently with a wire spoon, and place in the can previously heated, according to instructions for preparing glass cans. When full of peaches pour in the hot syrup, place the cover on and seal at once; then add more peaches to the hot syrup for next can, and repeat the operation. If there are more peaches than will fill the can, place them in another can and *keep hot* until more are ready, and so on until all are canned. Skim the syrup before adding peaches, making only enough syrup at one time for two cans.—*Mrs. W. W. W.*

CANNED PEARS.

Prepare and can precisely like peaches in preceding recipe, except that they require longer cooking. When done they are easily pierced with a silver fork.

CANNED PIE PLANT.

Cut the pie plant in pieces, two inches long, put over a slow fire with its weight in sugar; when sugar is dissolved let it boil slowly until clear, but do not let it cook long enough to become dark colored. Put up in air-tight cans.

CANNED PINE-APPLE.

Peel and slice, make syrup in proportion of two and a half pounds

best white granulated sugar to nearly three pints of water; boil five minutes; skim or strain; add fruit and let it boil; have cans hot; fill and seal up as soon as possible.

CANNED PLUMS.

Wash and put whole into a syrup made in the proportion of a pint of water and a pound of sugar to every two pounds of fruit; boil for eight minutes, can, and seal immediately. If pricked with a fork before placing in syrup, they will be less liable to burst. Cherries are canned in the same way.

RASPBERRIES WITH CURRANT JUICE.

Ten pounds of red or black raspberries, twelve pounds of granulated sugar, one quart currant juice. Make syrup of the sugar and juice; when boiling add the fruit, and continue for ten minutes. Put in glass cans and fasten immediately.

CANNED STRAWBERRIES.

Fill glass jars with fresh whole strawberries, sprinkled with sugar in the proportion of half pound sugar to a pound of berries, lay covers on lightly, stand them in a wash boiler filled with water to within an inch of tops of cans (the water must not be more than milk-warm when the cans are placed in it). When it has boiled for fifteen minutes, draw to back of stove, let steam pass off, roll the hand in a towel, lift out cans, and place on a table. If the berries are well covered with their own juice, take a table-spoon and fill up the first can to the very top of the rim from the second, wipe the neck, rub dry, and screw the top down firmly, observing carefully the general directions for canning berries. Fill another from the second can, and so on until all are finished. Great care must be taken to keep the berries whole and round; as the cans cool invert them occasionally, to prevent the fruit from forming in a mass at one end.

CANNED STRAWBERRIES.

For every quart of *fresh* strawberries, take one coffee-cup of white sugar; add a table-spoon or two of water to the fruit if there is no juice in the bottom, to prevent burning before the heat brings out the juice. As soon as the fruit boils, add the sugar, and stir gently for a few minutes until it boils up again; and can immedi-

ately. It is better not to cook any more fruit than can be put into one glass fruit-jar. Usually a few spoonfuls of the syrup will be left with which to begin the next can. Strawberries are considered difficult to keep, but there need be no trouble if the fruit is fresh and the can is closed air-tight in glass, and kept as directed in general directions for canning fruits.—*Mrs. H. S. Huntington, Galesburg, Ill.*

CANNED CORN.

Dissolve an ounce tartaric acid in half tea-cup water, and take one table-spoon to two quarts of sweet corn; cook, and while boiling hot, fill the cans, which should be tin. When used turn into a colander, rinse with cold water, add a little soda and sugar while cooking, and season with butter, pepper and salt.—*Miss Lida Cartmell.*

CANNED CORN AND TOMATOES.

Scald, peel, and slice tomatoes (not too ripe) in the proportion of one-third corn to two-thirds tomatoes; put on in a porcelain kettle, let boil fifteen minutes, and can immediately in tin or glass (if glass keep in the dark). Some take equal parts of corn and tomatoes, preparing them as above. Others, after cutting the corn from the cob, cook it twenty minutes, adding a little water and stirring often, then prepare the tomatoes as above, cooking in a separate kettle five minutes, and then adding them to the corn in the proportion of one-third corn to two-thirds tomatoes, mixing well until they boil up once, and then canning immediately.—*Mrs. D. Buxton.*

STRING-BEANS.

String fresh string-beans, break in several pieces, cook in boiling water ten minutes, and can like tomatoes.—*Mrs. L. W. C., Cincinnati.*

CANNED TOMATOES.

The tomatoes must be entirely fresh and not overripe; pour over them boiling water, let stand a few minutes, drain off, remove the skins, and slice crosswise into a stone jar, cutting out all the hard or defective portions; cook for a few minutes in their own juice, skimming off the scum which rises, and stirring with a wooden spoon or paddle; have the cans on the hearth filled with hot water;

empty, and fill with hot tomatoes; wipe moisture from tops with soft cloth, put on and secure covers. If tin cans are used, press down covers, and pour hot sealing wax into grooves. If put up in glass, set away in a dark place. Either tin, glass or stone cans may be used, and all may be sealed with putty instead of wax, it being more convenient. (See general instructions for canning fruit.)

CANNED WATERMELON.

Cut rind of ripe melons (first cutting off all green parts) into small pieces two or three inches long, and boil until tender enough to pierce with fork; have a syrup made of white sugar, allowing half pound sugar to a pound fruit; skim out melon and place in syrup together with a few pieces of race ginger, let cook a few minutes, put in cans and seal hot.

WARRANTED CANNED STRAWBERRIES.

Put four pounds white sugar in a kettle, add a teacup cold water, let boil till perfectly clear, then add four quarts nice berries. Boil ten minutes, keeping them covered with syrup, but avoid stirring in order to preserve their good appearance. Take out berries with a small strainer or skimmer, place in a crock and let the syrup boil ten minutes longer, then pour it over berries, and, when cool, fill the cans, putting a tablespoon of good brandy on top of each can, screw on lid tightly, and put in a *dry dark* place. This method is the only means of preserving the peculiar flavor of the strawberries. To prevent the second handling, put the hot berries in the cans (instead of the crock) till about three quarters full. When syrup has boiled, fill each can with it, let stand till cool, then cover with the tablespoon of brandy (take out a little juice if necessary) and screw on the lid.

If after two or three weeks the least fermentation appears, put the cans in a boiler (on a small board to prevent contact with bottom), fill with cold water nearly to top of cans, loosen the lids, but do not take them off, let water boil for a little while, then take out cans, *tighten the covers* and the berries will keep over a year. Fully ripe currants and acid cherries canned in same manner, one pound of sugar to one of dressed fruit, are delicious. They never need a second boiling if carefully prepared.

CATSUPS AND SAUCES.

Always select perfect fruit; cook in porcelain, never in metal. In making catsup, instead of boiling, some sprinkle the tomatoes with salt and let them stand over night, then strain and add spices, etc., and a little sugar. Bottle in glass or stone, and never use tin cans; keep in a cool, dry, dark place. If, on opening, there is a leathery mold on top, carefully remove every particle of it, and the catsup will not be injured. To prevent this molding, some do not fill the bottles quite to the top with catsup, but fill up with hot vinegar. If there are white specks of mold all through the catsup it is spoiled. If, on opening and using a part, there is danger that the rest may sour, scald, and, if too thick, add vinegar. Sauces should always be made with great care in a pan set in hot water, having the sauce pan *clean* if a delicate flavor is desired, especially if the sauce is drawn butter. Butter and those sauces containing eggs should never boil. Wooden spoons must be used for stirring. An excellent thickening for soups, sauces and gravies is prepared as follows: Bring butter just to the boiling point in a small stew-pan, dredge in flour, stirring together until well cooked. This, when not cooked brown, is "White Roux," and when browned, 'Brown Roux." Thin this with a part of the soup, sauce or gravy, and add it to the whole, stirring thoroughly. The flour may be browned before using if intended for brown gravies or sauces. Melted butter may be used in place of oil in all recipes where the latter is named.

Mint, when used in recipes, usually means "spearmint" or "green mint," though pennyroyal and peppermint are of the same

family. The young leaves of from one to six inches in length are the parts used. It grows on any good garden soil, but comes forward earlier in a warm, sunny spot. It is propagated by cuttings or dividing the roots of old plants in the spring, is very prolific, and ought to find a place in every garden. Those who have conservatories should keep a root in pots, to use with spring lamb before the leaves would appear in the open air. Mint leaves for drying should be cut from the stalks just before the plant blossoms, and spread out thinly in some dry, shady place, where they can dry slowly. When dry, put up in paper bags and keep in a dry place until wanted.

CUCUMBER CATSUP.

Three dozen cucumbers and eighteen onions peeled and chopped very fine; sprinkle over them three-fourths pint table-salt, put the whole in a sieve, and let drain well over night; add a tea-cup mustard seed, half tea-cup ground black pepper; mix well, and cover with good cider vinegar.—*Mrs. Hattie Clemmons, Asheville, N. C.*

CURRENT CATSUP.

Four pounds nice fully-ripe currants, one and a half pounds sugar, table-spoon ground cinnamon, a tea-spoon each of salt, ground cloves and pepper, pint vinegar; stew currants and sugar until quite thick, add other ingredients, and bottle for use.

GOOSEBERRY CATSUP.

Nine pounds gooseberries, five pounds sugar, one quart vinegar, three table-spoons cinnamon, one and a half each allspice and cloves. The gooseberries should be nearly or quite ripe. Take off blossoms, wash and put them into a porcelain kettle, mash thoroughly, scald and put through the colander, add sugar and spices, boil fifteen minutes, and add the vinegar cold; bottle immediately before it cools. Ripe grapes prepared by same rule, make an excellent catsup.—*Mrs. Col. W. P. Reid, Delaware, Ohio.*

TOMATO CATSUP.

Half bushel tomatoes, four ounces salt, three ounces ground black pepper, one ounce cinnamon, half ounce ground cloves, one drachm

cayenne pepper, one gallon vinegar; slice the tomatoes and stew in their own liquor until soft, and rub through a sieve fine enough to retain the seeds; boil the pulp and juice down to the consistency of apple-butter (very thick), stirring steadily all the time to prevent burning; then add the vinegar with which a small tea-cup sugar and the spices have been mixed, boil up twice, remove from fire, let cool and bottle. Those who like the flavor of onions may add about half a dozen medium-sized ones, peeled and sliced, fifteen minutes before the vinegar and spices are put in.—*Mrs. M. M. Munsell, Delaware, Ohio.*

TOMATO CATSUP.

Take one bushel of firm ripe tomatoes—the Feejee Island, known by their pink or purple color, and the “Trophy,” are the best and richest varieties for catsup and canning. Wipe them off nicely with a damp cloth, cut out the cores, and put them in a porcelain-lined iron kettle or a genuine bell-metal one. Place over the fire, and pour over them about three pints of water, throw in two large handfuls of peach leaves, with ten or twelve onions or shallots cut fine. Boil until the tomatoes are done, which will take about two hours; then strain through a coarse-mesh sieve, pour the liquid back again into the boiling kettle and add half a gallon of good strong cider vinegar; have ready two ounces ground spice, two ounces ground black pepper, two ounces mustard (either ground or in the seed, as you prefer), one ounce ground cloves, two grated nutmegs, two pounds light brown sugar, and one pint of salt; mix these ingredients well together before putting in the boiler; then boil two hours, stirring continually to prevent burning. If you like the catsup “hot” add cayenne pepper to your taste. When cool, fill bottles (reeded bottles are the nicest, they can be procured at the house furnisher’s, and a set will last some time; they look better than ones of all sizes and styles). Cork and seal with bottle-wax so as to exclude the air. Keep in a cool, dry place for future use. This recipe is preferred to all others—it has been used for years. It keeps well, and has been pronounced by competent judges superior to all others.—*G. D., Baltimore, Md.*

BREAD SAUCE.

Place a sliced onion and six pepper-corns in half a pint of milk over boiling water, until onion is perfectly soft; pour it on half a pint of bread crumbs without crust, and leave it covered for an hour; beat it smooth, add pinch of salt, and two table-spoons butter rubbed in a little flour; add enough sweet cream or milk to make it the proper consistency, and boil a few minutes. It must be thin enough to pour.—*Mrs. J. L. T., Denver, Col.*

BREAD SAUCE.

Half pint grated bread crumbs, one pint sweet milk, and one onion; boil until the sauce is smooth, take out onion and stir in two spoons butter with salt and pepper; boil once and serve with roast duck or any kind of game.—*Mrs. H. C. E.*

CRANBERRY SAUCE.

After removing all soft berries, wash thoroughly, place for about two minutes in scalding water, remove, and to every pound fruit add three-quarters of a pound granulated sugar and a half pint water; stew together over a moderate but steady fire. Be careful to cover and not to stir the fruit, but occasionally shake the vessel, or apply a gentler heat if in danger of sticking or burning. If attention to these particulars be given, the berries will retain their shape to a considerable extent, which adds greatly to their appearance on the table. Boil from five to seven minutes, remove from fire, turn into a deep dish, and set aside to cool. If to be kept, they can be put up at once in air-tight jars. Or, for strained sauce, one and a half pounds of fruit should be stewed in one pint of water for ten or twelve minutes, or until quite soft, then strained through a colander or fine wire sieve, and three-quarters of a pound of sugar thoroughly stirred into the pulp thus obtained; after cooling it is ready for use. Serve with roast turkey or game. When to be kept for a long time without sealing, more sugar may be added, but its too free use impairs the peculiar cranberry flavor. For dinner-sauce half a pound is more economical, and really preferable to three-quarters, as given above. It is better, though not necessary, to use a porcelain kettle. Some prefer not to add the sugar till the fruit is almost done, thinking this plan makes it more tender, and preserves the color better.—*C. G. & E. W. Crane, Caldwell, N. J.*

CELERY SAUCE.

Scrape the outside stalks of celery and cut in pieces an inch long, let stand in cold water half hour, then put in boiling water enough to cover, and cook until tender; drain off water and dress with butter, salt, and milk or cream, thickened with a little flour: Or, make a dressing by adding to half pint milk or cream, the well-beaten yolks of two eggs, a bit of butter, and a little salt and pepper or grated nutmeg; bring just to boiling point, pour over stewed celery, and serve with roast duck.—*Mrs. A. Wilson.*

CREAM SAUCE.

Heat one table-spoon butter in a skillet, add a tea-spoon flour, and stir until perfectly smooth, then add gradually one cup of cold milk, let boil up once, season to taste with salt and pepper, and serve. This is very nice for vegetables, omelets, fish, or sweet breads.

CURRY POWDER.

An ounce of ginger, one of mustard, one of pepper, three of coriander seed, three of turmeric, one-half ounce cardamom, quarter ounce cayenne pepper, quarter ounce cumin seed; pound all fine, sift and cork tight. One tea-spoon of powder is sufficient to season any thing. This is nice for boiled meats and stews.—*Mrs. C. Fullington.*

CHILI SAUCE.

Twelve large ripe tomatoes, four ripe or three green peppers, two onions, two table-spoons salt, two of sugar, one of cinnamon, three cups vinegar; peel tomatoes and onions, chop (separately) very fine, add the peppers (chopped) with the other ingredients, and boil one and a half hours. Bottle and it will keep a long time. Stone jugs are better than glass cans. One quart of canned tomatoes may be used instead of the ripe ones. This Chili sauce is excellent and much better and more healthful than catsups.—*Mrs. E. W. Herrick, Minneapolis, Minn.*

CAPER SAUCE.

To a pint of drawn butter, add three table-spoons of capers. Serve with boiled or roast mutton. Another method is the following: Fifteen minutes before the mutton is done, melt two table-spoons butter in a sauce-pan, stir into it one table-spoon flour; when thoroughly mixed add half a pint of the liquor in which the mut-

ton is boiling, and half a pint of milk, season with pepper and salt, cook a few minutes (to swell the grains of the flour), and just before serving (in order that their color may not be lost by standing) add two heaped table-spoons capers.

CAPER BUTTER.

Chop one table-spoon of capers very fine, rub through a sieve with a wooden spoon, and mix them with a salt-spoon of salt, quarter of a salt-spoon of pepper, and one ounce of cold butter. Put a layer of this butter on a dish, and serve fish on it.

DRAWN BUTTER.

Rub a small cup of butter into half a table-spoon flour, beating it to a cream, adding, if needed, a little salt; pour on it half a pint boiling water, stirring it fast, and taking care not to let it *quite* boil, as boiling makes it *oily* and unfit for use. The boiling may be prevented by placing the sauce-pan containing it in a larger one of boiling water, covering and shaking frequently until it reaches the boiling point. A great variety of sauces which are excellent to eat with fish, poultry, or boiled meats, can be made by adding different herbs, such as parsley, mint, or sweet marjoram, to drawn butter. First throw them into boiling water, cut fine, and they are ready to be added, when serve immediately, with two hard-boiled eggs, chopped fine. This makes a nice sauce to serve with baked fish. The chopped inside of a lemon with the seeds out, to which the chicken liver has been added, makes a good sauce for boiled chicken. For anchovy sauce, add two tea-spoons of anchovy extract or paste (kept by all grocers) to a half pint of drawn butter sauce, and stir well. For lobster sauce, chop the meat of the tail and claws of a good-sized lobster into pieces (not too small). Half an hour before dinner, make half a pint of drawn-butter, add the chopped lobster, a pinch of coral, another of cayenne, and a little salt. When done it should not be a solid mass, but the pieces of lobster should appear distinctly in the thin cream.

GREEN TOMATO SAUCE.

Cut up two gallons of green tomatoes; take three gills black mustard seed, three table-spoons dry mustard, two and a half of black pepper, one and a half allspice, four of salt, two of celery

seed, one quart each of chopped onions and sugar, and two and a half quarts good vinegar, a little red pepper to taste. Beat the spices and boil all together until well done.

HOLLANDAISE SAUCE.

Beat half a tea-cup butter in a bowl to a cream, add yolks of two eggs, one by one, then juice of half a lemon, a pinch of cayenne pepper, half a tea-spoon salt; place this in a sauce-pan of boiling water, beat with an egg beater, for a minute or two, until it begins to thicken, then add one-half cup of boiling water, beating all the time. When like soft custard it is done. It will take five minutes to cook if the bowl is thin and the water boils all the time.

LEMON SAUCE.

Cut three slices of lemon into very small dice, and put them into drawn butter, let it come just to boiling point, and pour over boiled fowls.

MAYONNAISE SAUCE.

Mix in a two-quart bowl one even tea-spoon ground mustard, one of salt, and one and a half of vinegar; beat in the yolk of a raw egg, then add very gradually half a pint pure olive-oil (or melted butter), beating briskly all the time. The mixture will become a very thick batter. Flavor with vinegar or fresh lemon-juice. Closely covered it will keep for weeks in a cold place, and is delicious.

MINT SAUCE.

Take fresh, young mint, strip leaves from stems, wash, drain on a sieve, or dry them on a cloth; chop very fine, put in a saucetureen, and to three heaped table-spoons mint add two of pounded sugar; let remain a few minutes well mixed together, and pour over it gradually six table-spoons of good vinegar. If members of the family like the flavor, but not the substance of the mint, the sauce may be strained after it has stood for two or three hours, pressing it well to extract all the flavor. It is better to make the sauce an hour or two before dinner, so that the vinegar may be impregnated with the mint. The addition of three or four table-spoons of the liquor from the boiling lamb is an improvement.

OYSTER SAUCE.

Set a basin on the fire with half pint oysters, from which all bits of shell have been picked, and one pint boiling water; let boil three minutes, skim well, and then stir in half a cup butter beaten to a cream, with two table-spoons flour; let this come to a boil, and serve with boiled turkey. Or, make drawn butter, add a few drops lemon-juice, a tablespoon of capers, or a few drops vinegar, add oysters drained of the liquor, and let come to boiling point. The sauce is richer if cream instead of water is used in making the drawn butter, but in this case do not add the lemon-juice or vinegar.—*Mrs. H. C. M.*

ONION SAUCE.

Boil three or four white onions till tender, mince fine; boil half pint milk, add butter half size of an egg, salt and pepper to taste, and stir in minced onion and a table-spoon of flour which has been moistened with milk.—*E. H. W.*

ROMAN SAUCE.

Put one tea-cup water and one tea-cup milk on fire to scald, and when hot stir in a table-spoon flour, previously mixed smooth with a very little cold water, add three eggs well beaten and strained, season with salt and pepper, two table-spoons butter and a little vinegar; boil four eggs hard, slice and lay over the dish; pour over sauce, and serve with boiled fish.—*Mrs. E. T. E.*

TARTARE SAUCE.

Yolks of two eggs, gill of salad-oil (or melted butter), salt-spoon salt, half a salt-spoon pepper, a table-spoon good cider vinegar, half tea-spoon mustard, a table-spoon of gherkins. Beat together in a small bowl lightly the vinegar and yolks, add to these, drop by drop, the salad-oil or melted butter, taking care to stir the same way all the time; when this is done, season the mixture with pepper, salt and mustard; add also the gherkins finely chopped (or capers may be substituted), and serve in a gravy boat with boiled salmon or cold meats.

TOMATO SAUCE.

Stew ten tomatoes with three cloves, and pepper and salt, for fifteen minutes (some add a sliced onion and sprig of parsley), strain through a sieve, put on the stove in a saucepan in which a lump of

butter the size of an egg and level table-spoon flour have been well mixed and cooked; stir all until smooth and serve. Canned tomatoes may be used as a substitute.

PREPARED MUSTARD.

Take three tea-spoons ground mustard, one of flour (two if the mustard seems very strong), half tea-spoon of sugar; pour boiling water on these and mix into a smooth, thick paste; when cold add vinegar enough to make ready for use, and serve with salt. This resembles the French mustard.—*Mrs. Mary Herbert Huntington.*

TO PREPARE HORSE-RADISH FOR WINTER.

In the fall, mix the quantity wanted in the following proportions: A coffee-cup of grated horse-radish, two table-spoons white sugar, half tea-spoon salt, and a pint and a half cold vinegar; bottle and seal. To make horse-radish sauce, take two table-spoons of the above, add one dessert-spoon olive oil (or melted butter or cream), and one of prepared mustard.

DRINKS.

To avoid adulteration, buy coffee in the grain, either raw or in small quantities freshly roasted. The best kinds are the Mocha and Java, and some prefer to mix the two, having roasted them separately in the proportion of one-third of the former to two-thirds of the latter. West India coffee, though of a different flavor, is often very good.

Roast coffee with the greatest care—for here lies the secret of success in coffee-making—and in small quantities, for there is a peculiar freshness of flavor when newly roasted. Pick over carefully, wash and dry in a moderate oven, increase the heat and roast quickly, either in the oven, or on top of the stove or range; in the latter case, stir *constantly*, and in the oven stir *often*, with a wooden spoon or ladle kept for this purpose. The coffee must be thoroughly and evenly roasted to a dark rich brown (not black) throughout, and must be free from any burnt grains, a few of which will ruin the flavor of a large quantity. It must be tender and brittle, to test which take a grain, place it on the table, press with the thumb, and if it can be crushed, it is done. Stir in a lump of butter while the coffee is hot, or wait until about half cold and then stir in a well-beaten egg. The latter plan is very economical, as coffee so prepared needs no further clarifying. Keep in a closely-covered tin or earthen vessel. Never attempt other work while roasting coffee, but give it the entire attention. Do not grind too fine, and only in quantities as needed, for the flavor is dissipated if it is long unused after grinding, even when under cover. If properly roasted, coffee will grind into distinct, hard, and gritty particles, and not into a powder.

Physicians say that coffee without cream is more wholesome, particularly for persons of weak digestion. There seems to be some element in the coffee which, combining with the milk, forms a leathery coating on the stomach, and impairs digestion.

If soft water is used for making tea, tea should be added as soon as it boils, as boiling expels all the gases from the water, but if soft water can not be had, and hard water is used, boil it from twenty to thirty minutes before using. The boiling drives off the gases in this case, but it also causes the lime and mineral matters, which render the water hard, to settle, thus softening it.

MAKING COFFEE.

“One for the pot” and a heaping table-spoon of ground coffee for each person, is the usual allowance. Mix well, either with a part or the whole of an egg (or codfish skin, washed, dried, and cut in inch pieces, may be used instead of egg), and enough cold water to thoroughly moisten it, place in a well-scalded coffee-boiler, pour in half the quantity of boiling water needed, allowing one pint less of water than there are table-spoons of coffee. Roll a cloth tightly and stop up the nose or spout, thus keeping in all the coffee flavor. Boil rather fast five minutes, stirring down from the top and sides as it boils up, and place on back part of stove or range where it will only simmer for ten or fifteen minutes longer. When ready to serve add the remainder of the boiling water. Or, another method of making coffee without clearing, is to stir the coffee directly into the boiling water, boil and simmer as above, then pour out a large cupful, and, holding it high over the pot, pour it in again; repeat this, and set it on stove where it will keep hot, without simmering. The coffee will be clear, if instructions are carefully followed. Coffee boiled a long time is strong, but not so well flavored or agreeable as when prepared as above.

To keep the coffee-pot or tea-pot thoroughly pure, boil a little borax in them, in water enough to touch the whole inside surface, once or twice a week, for about fifteen minutes. No dish-water should ever touch the inside of either. It is sufficient to rinse them in two or three waters; this should be done as soon after they are used as possible; drain dry, and when ready to use scald out in

two waters. These precautions will aid in preserving the flavor of the tea and coffee. In selecting coffee, choose that which is dry and light; if it feels dense and heavy it is green.

FILTERED COFFEE.

The French coffee biggin furnishes the easiest means for filtering coffee. It consists of two cylindrical tin vessels, one fitting into the other; the bottom of the upper one is a fine strainer, another coarser strainer is placed on this with a rod running upwards from its center; the finely ground coffee is put in, and then another strainer is slipped on the rod, over the coffee, the boiling water is poured on the upper sieve and falls in a shower upon the coffee, filtering through it to the coarse strainer at the bottom, which prevents the coffee from filling up the holes of the finer strainer below it. The coffee thus made is clear and pure.

The National Coffee-pot is so widely known as not to need description here, but the "gude wife" can improvise one equally as desirable and much simpler. Make a sack of fine flannel, or canton flannel, as long as the coffee-pot is deep, and a little larger than the top; stitch up the side seam to within an inch and a half of the top, bend a piece of small but rather stiff wire in a circle and slip it through a hem made around the top of the sack, bringing the ends together at the opening left at the top of the side seam. Having put the coffee in the sack, lower it into the coffee-pot with the ends of the wire next the handle, spread the ends of the wire apart slightly, and push it down over the top of the pot. The top of the sack will then be turned down a little over the outside of the pot, a part of it covering the "nose," and keeping in all the aroma, the elasticity of the wire causing it to close tight around the pot, holding the sack close to its sides. Instead of a wire (which must be removed to wash the sack after using), a tape may be used by tying the ends after turning the top of sack down. When the sack, with the coffee in it is in its place, pour the boiling water over the coffee, close the lid tightly, and let simmer (not boil) fifteen minutes to half an hour. In pouring for the table raise the sack off the nose but not out of the pot. This makes good coffee without eggs or any thing else to settle it.

MAKING TEA.

“Polly, put the kettle on, and we’ll all take Tea.”

Of all “cups that cheer,” there is nothing like the smoking-hot cup of tea, made with *boiling* water, in a *thoroughly scalded* tea-pot. Put into the pot the required amount of tea, pour over it boiling water, cover the tea-pot so that no steam may escape, and allow the tea to stand and infuse for seven minutes, when it should be poured at once into the cups. If allowed to infuse longer than this time, which is sufficient to draw out the strength of the leaf, the tannin is developed, which gives an acrid, bitter taste, and being a powerful astringent, is destructive to the coating of the stomach. To insure “keeping hot” while serving, in a different tea-pot from that in which the tea is made, the simple contrivance known as the “bonnet” is warranted a sure preventive against that most insipid of all drinks—a warmish cup of tea. It is merely a sack, with a loose gathering-tape in the bottom, large enough to cover and encircle the tea-pot, with a small opening to fit the spout, and a slit through which the handle will be exposed. Make it with odd pieces of silk, satin or cashmere, lined, quilted or embroidered; draw this over the tea-pot as soon as the tea is poured into it; draw up the gathering-string tightly at the bottom, and the tea will remain piping hot for half an hour. One tea-spoon of tea and one tea-cup of hot water is the usual allowance for each person. *Freshly* boiled soft water is the best for either tea or coffee. Always have a water-pot of hot water on the waiter with which to weaken each cup if desired. Tea should never boil. The most elegant mode of serving tea is from the tea-urn, various forms and designs of which are made in silver and plated ware. The best tea-pot is that which retains heat longest, and this is a *bright* metal one, as it radiates the least heat, but the metal must be kept bright and polished. Serve both tea and coffee with the best and richest cream, but in the absence of this luxury, a tolerable substitute is prepared as follows: Take fresh, new milk, set in a pan or pail in boiling water where it will slowly simmer, but not boil or reach the boiling point, stir frequently to keep the cream from separating and rising to the top, and allow to simmer until it is rich, thick and creamy. In absence

of both cream and milk, the white of an egg beaten to a froth, with a small bit of butter well mixed with it, may be used. In pouring coffee, it must be turned on gradually so as not to curdle it.

ARMY COFFEE.

Coffee or tea may be made quickly by placing the required quantity of cold water in the pot, and adding the coffee, tied up in a sack of fine gauze, or piece of muslin; bring to boiling point, boil five minutes and serve. Make tea in the same way, except that the tea is put loose in the water, and simply allowed to boil up once.

COFFEE WITH WHIPPED CREAM.

For six cups of coffee of fair size, take one cup sweet cream whipped light with a little sugar; put into each cup the desired amount of sugar and about a table-spoon boiling milk; pour the coffee over these and lay upon the surface of the hot liquid a large spoonful of the frothed cream, giving a gentle stir to each cup before serving. This is known to some as *meringued* coffee, and is an elegant French preparation of the popular drink. Chocolate served in this way is delicious.—*Marion Harland.*

COFFEE FOR ONE HUNDRED.

Take five pounds roasted coffee, grind and mix with six eggs; make small muslin sacks, and in each place a pint of coffee, leaving room for it to swell; put five gallons boiling water in a large coffee urn or boiler having a faucet at the bottom; put in part of the sacks and boil two hours; five or ten minutes before serving raise the lid and add one or two more sacks, and if you continue serving several times add fresh sacks at regular intervals, taking out from time to time those first put in and filling up with boiling water as needed. In this way the full strength of the coffee is secured and the fresh supplies impart that delicious flavor consequent on a few moments boiling.

To make coffee for twenty persons, use one and a half pints ground coffee and one gallon of water.—*Mrs. C. S. Ogden.*

STEAMED COFFEE.

Put coffee into the pot, pour the boiling water on it; place this pot (which is made to fit) into the top of the tea-kettle, and let cook from ten to twenty minutes, while water in kettle is kept

boiling all the time. This makes a clear, delicious coffee. Some persons hold that by first wetting the coffee with cold water, bringing it to boiling point, and then pouring in water, more of the strength is extracted.

VIENNA COFFEE.

Filter instead of boiling the coffee, allowing one table-spoon ground coffee to each person and "one for the pot;" put a quart of cream into a custard-kettle or pail set in boiling water, and put it where it will keep boiling; beat the white of an egg to a froth, and mix well with three table-spoons cold milk. As soon as the cream is hot, remove from fire, add the mixed egg and milk, stir together briskly for a minute, and then serve.

Another method is to pour boiling water over the coffee, cover closely, boil one minute, remove to the side of the stove a few minutes to settle, and serve. Allow two heaping table-spoons coffee to a pint of water. The less time the coffee is cooked the more coffee is required, but the finer the flavor. The late Professor Blot protested against boiling the coffee at all, as in his opinion the aroma was evaporated, and only the bitter flavor left.

CHOCOLATE.

Take six table-spoons scraped chocolate, or three of chocolate and three of cocoa, dissolve in a quart of boiling water, boil hard fifteen minutes, add one quart of rich milk, let scald and serve hot; this is enough for six persons. Cocoa can also be made after this recipe. Some boil either cocoa or chocolate only one minute and then serve, while others make it the day before using, boiling it for one hour, and when cool skimming off the oil, and when wanted for use, heat it to the boiling point and add the milk. In this way it is equally good and much more wholesome. Cocoa is from the seed of the fruit of a small tropical tree. There are several forms in which it is sold, the most nutritious and convenient being chocolate, the next cocoa, then cocoa nibs, and last cocoa shells. The ground bean is simply cocoa; ground fine and mixed with sugar it is chocolate; the beans broken into bits are "nibs." The shells are the shells of the bean, usually removed before grinding. The beans are roasted like coffee, and ground between hot rollers.

VIENNA CHOCOLATE.

Put into a coffee-pot set in boiling water, one quart of new milk (or a pint each of cream and milk), stir into it three heaping table-spoons grated chocolate mixed to a paste with cold milk, let it boil two or three minutes, and serve at once. To make good chocolate, good materials are required.

CIDER.

Cider should be made from ripe apples only, and for this reason, and to prevent fermentation, it is better to make it late in the season. Use only the best-flavored grafted fruit, rejecting all that are decayed or wormy. The best mills crush, not grind, the apples. The utmost neatness is necessary throughout the process. Press and strain juice as it comes from the press through a woollen cloth into a perfectly clean barrel; let stand two or three days if cool, if warm not more than a day; rack once a week for four weeks, put in bottles and cork tightly. This will make perfect unfermented cider. Do not put any thing in it to preserve it, as all so-called preservatives are humbugs. Lay the bottles away on their sides in sawdust.—*C. T. Carson, Mt. Pleasant Farm.*

BOTTLED CIDER.

Take good sweet cider (if a tart flavor is wished, let it just begin to ferment), put on stove, *skim thoroughly* (as the great secret is to remove all pumice from the cider), heat to boiling point, but do not allow it to boil, and then pour in bottles or jugs and seal while hot. Some put two or three raisins in each bottle or jug. This keeps all winter. It certainly makes a richer drink than when fresh, and as cider is pronounced a great remedy for colds, all should know this simple way of keeping it.

GRANDMOTHER'S HARVEST DRINK.

One quart of water, table-spoon sifted ginger, three heaping table-spoons sugar, half pint vinegar.

LEMONADE.

Roll six lemons well, slice thin in an earthen vessel, put over them two tea-cups white sugar; let stand fifteen minutes, add one gallon water and lumps of ice, pour into pitcher and serve. Some add soda after the glasses are filled, and stir rapidly for "sparkling lemonade."

RASPBERRY SHRUB.

Place red raspberries in a stone jar, cover them with good cider vinegar, let stand over night; next morning strain, and to one pint of juice add one pint of sugar, boil ten minutes, and bottle while hot.—*Mrs. Judge West.*

SHERBET.

One pine apple, four lemons, two quarts water, two tea-cups sugar; steep the pine-apple in the water for two hours; strain and add the juice of the lemons and sugar; whip the whites of five eggs, add to them three table-spoons of sugar; place all in freezer, freeze at once. Adding the sugar to the whites gives body to the sherbet; it is excellent.—*Mrs. M. B. Sperry, Nashville, Tenn.*

SODA BEER.

Two pounds white sugar, whites of two eggs, two ounces tartaric acid, two table-spoons flour, two quarts water and juice of one lemon; boil two or three minutes, and flavor to taste. When wanted for use, take a half tea-spoon soda, dissolve in half a glass of water, pour into it about two table-spoons of the acid, and it will foam to the top of the glass.—*Mrs. Geo. W. Sampson.*

LEMON SYRUP.

Take the juice of twelve lemons, grate the rind of six in it, let it stand over night, then take six pounds of white sugar, and make a thick syrup. When it is quite cool, strain the juice into it, and squeeze as much oil from the grated rind as will suit the taste. A table-spoonful in a goblet of water will make a delicious drink on a hot day, far superior to that prepared from the stuff commonly sold as lemon syrup.—*Miss Abbie G. Backus, West Killingly, Conn.*

ICED TEA.

Prepare tea in the morning, making it stronger and sweeter than usual; strain and pour into a clean stone jug or glass bottle, and set aside in the ice-chest until ready to use. Drink from goblets without cream. Serve ice broken in small pieces on a platter nicely garnished with well-washed grape-leaves. Iced tea may be prepared from either green or black alone, but it is considered an improvement to mix the two. Tea made like that for iced tea (or that left in the tea-pot after a meal), with sugar to taste, a slice or two of lemon, a little of the juice, and some pieces of cracked ice, makes a delightful drink. Serve in glasses.

E G G S.

The fresher they are the better and more wholesome, though new-laid eggs require to be cooked longer than others. Eggs over a week old will do to fry, but not to boil. In boiling, they are less likely to crack if dropped in water not quite to the boiling point. Eggs will cook soft in three minutes, hard in five, *very hard* (to serve with salads, or to slice thin—seasoned well with pepper and salt—and put between thin slices of bread and butter) in ten to fifteen minutes. There is an objection to the ordinary way of boiling eggs not generally understood. The white, under three minutes rapid cooking, is toughened and becomes indigestible, and yet the yolk is left uncooked. To be wholesome, eggs should be cooked evenly to the center, and this result is best reached by putting the eggs into a dish having a tight cover (a tin pail will do), and pouring boiling water over them in the proportion of two quarts to a dozen eggs; cover, and set away from the stove; after cooking about seven minutes remove cover, turn the eggs, replace cover, and in six or seven minutes they will be done if only two or three eggs; if more, in about ten minutes. The heat of the water cooks the eggs slowly to a jelly-like consistency, and leaves the yolk harder than the white. The egg thus cooked is very nice and rich. To fry eggs, after frying ham, drop one by one in the hot fat and dip it over them, until the white is set; dust with pepper and salt, and serve hot; cook from three to five minutes, according to taste.

Put eggs in water in a vessel with a smooth level bottom, to tell good from bad; those which lie on the side are good, but reject

those which stand on end as bad; or, look through each egg separately toward the sun, or toward a lamp in a darkened room; if the white looks clear, and the yolk can be easily distinguished, the egg is good; if a dark spot appears in either white or yolk, it is stale; if they appear heavy and dark, or if they gurgle when shaken gently, they are "totally depraved." The best and safest plan is to break each egg in a saucer before using. For preserving eggs for winter use, always secure *fresh* ones; after packing, cover closely and keep in a cool place.

TO MAKE OMELETS.

To make an omelet, beat the yolks lightly (twelve beats is said to be the magic number), as too much beating makes them thin and destroys the appearance of the omelet, then add the milk, the salt, pepper, and flour if any is used, and lastly the whites beaten to a stiff froth. Have the skillet as hot as it can be without scorching the butter; put in a table-spoon of butter and pour in the omelet, which should at once begin to bubble and rise in flakes. Slip under it a thin, broad-bladed knife, and every now and then raise it up to prevent burning. As soon as the under side is hard enough to hold together, and the eggs begin to "set," fold over, shake the skillet so as to entirely free the omelet, carefully slide it on a hot platter, and serve at once. It should be cooked in from three to five minutes. To bake an omelet, place in the frying-pan on top of stove until it begins to "set" in the middle, then place in a rather hot oven; when slightly browned, fold if you like, or turn a hot dish on top of the pan, upset the latter with a quick motion, and so dish the omelet with the under side uppermost. It should be baked in from five to ten minutes. Where a large quantity of eggs are used, instead of making into one large omelet, divide and make several, sending each to the table as soon as done. Three eggs make a good-sized omelet. Ham, chicken, and all kinds of meat omelets, are made by chopping the meat fine and placing between the folds before dishing. In making vegetable (asparagus, tomatoes, cauliflower, etc.) omelets, cook the vegetables as if for the table; place them in the center of the omelet just before folding.

For a plain, easily-made omelet, take three table-spoons milk and

a pinch of salt for each egg; beat the eggs lightly for three or four minutes, pour them into a hot pan in which a piece of butter the size of a walnut has just been melted, cook three or four minutes, fold over and serve at once. Some scald a little parsley, pour off the water, chop it, and mix with the omelet just before pouring into the pan. Old cheese, grated and added to a plain omelet, is a favorite dish. To make a bread omelet, remove all crust from a large slice of light, white bread, moisten with sweet milk, rub through a sieve, add to the yolks, beat very thoroughly, and season with salt and pepper to taste, adding beaten whites last.

BOILED EGGS.

Put them on in cold water, and when it has boiled, the eggs will be done, the whites being soft and digestible, as they are not when put on in boiling water.

BAKED EGGS.

Break eight eggs into a well-buttered dish, put in pepper and salt, bits of butter, and three table-spoons cream; set in oven and bake about twenty minutes; serve very hot.

BIRDS' NEST.

Boil eggs hard, remove shells, surround with force-meat; fry or bake them till nicely browned, cut in halves, and place in the dish with gravy.

CURRIED EGGS.

Slice two onions and fry in butter, add a table-spoon curry-powder and one pint good broth or stock, stew till onions are quite tender, add a cup of cream thickened with arrowroot or rice flour, simmer a few moments, then add eight or ten hard-boiled eggs, cut in slices, and beat them well, but do not boil.—*Mrs. E. L. Fay, Washington Heights.*

ESCALOPED EGGS.

Moisten bread-crumbs with milk or meat broth; place a layer of this in a well-buttered dish; slice some hard-boiled eggs, and dip each slice in a thick-drawn butter sauce to which a well-beaten egg has been added; put a layer of them upon the crumbs, then a slight layer of minced ham, veal or chicken, then bread, etc., an-

ishing with dry, sifted bread-crumbs; bake until well heated; or, mix equal parts minced ham and fine bread-crumbs, season with salt, pepper and melted butter, adding milk to moisten till quite soft; half fill buttered gen-pans or small patty-pans with this mixture, and break an egg carefully upon the top of each, dust with salt and pepper, sprinkle finely powdered crackers over all, set in the oven and bake eight minutes; serve immediately.

FRIZZLED HAM AND EGGS.

Take bits of either boiled or fried ham, chop fine, and place in skillet prepared with butter or beef drippings; take four to six well-beaten eggs, pour over ham, and when heated through, season well with pepper and salt; stir together, cook until done brown, and turn over without stirring.

PUFF OMELET.

Stir into the yolks of six eggs, and the whites of three beaten very light, one table-spoon of flour mixed into a tea-cup of cream or milk, with salt and pepper to taste; melt a table-spoon butter in a pan, pour in the mixture and set the pan into a hot oven; when it thickens, pour over it the remaining whites of eggs well beaten, return it to the oven and let it bake a delicate brown. Slip off on large plate, and eat as soon as done.—*Mrs. W. D. Hall, Hawley, Minn.*

POACHED EGGS.

Break and drop them one at a time in salted water, to which some add a small lump of butter; some say drop in when simmering, others when boiling, not letting it boil again after putting in the eggs; others have water boiling, salt, then place it where it will stop boiling, drop in eggs, and let simmer gently till done. Always take great care in keeping the yolk whole. To preserve the egg round, muffin rings may be placed in the water, or stir with a spoon and drop in the eddy thus made, stirring till egg is cooked. To serve them, toast squares of bread three-quarters of an inch thick, put a very little melted butter upon each slice, place on a heated platter, lay an egg on each square, and sprinkle with pepper and salt. Some put a bit of butter on each egg. Serve with Worcester sauce if desired. Some poach eggs in milk, serving them in

sauce dishes with some of the milk, and seasoning with pepper and salt.

PICKLED EGGS.

Pint strong vinegar, half pint cold water, tea-spoon each of cinnamon, allspice, and mace; boil the eggs till very hard and take off the shell; put on the spices tied in a white muslin bag, in the cold water, boil, and if the water wastes away, add enough so as to leave a half pint when done; add the vinegar, and pour over the eggs, put in as many eggs as the mixture will cover, and when they are used, the same will do for another lot. Or, after boiling (hard) and removing shell, place in jar of beet pickles, and the white will become red; cut in two in serving.

SCRAMBLED EGGS.

In a deep earthen pie-plate, warm sweet milk, allowing two table-spoons to each egg (or less, with a large number of eggs), add a bit of butter size of a walnut, and a little salt and pepper. When nearly to boiling point drop in the eggs, broken one at a time in a saucer; with a spoon or thin-bladed knife gently cut the eggs, and scrape the mixture up from the bottom of the plate as it cooks. If it begins to cook dry and fast at the bottom, move the dish back instantly, for success depends wholly on cooking gently and evenly, proportions being of secondary importance. Take from stove before it has quite all thickened, and continue turning it up from bottom of dish a moment longer. If served in another dish (it keeps warmer served in same) have it well heated. The mixture should be in large flakes of mingled white and yellow, and as delicate as baked custard. Some prefer them scrambled without the milk.—*Mrs. L. S. Williston, Jamestown, N. Y.*

STUFFED EGGS.

Cut in two, hard-boiled eggs, remove yolks, chop, and mix with them chopped cold chicken, lamb, or veal (some add a little minced onion or parsley and a few soaked bread-crumbs), season, and add gravy or the uncooked yolk of an egg, form, fill in the cavities, level, put the two halves together, roll in beaten egg and bread-crumbs, put in wire egg-basket, and dip in boiling lard; when slightly brown, serve with celery or tomato sauce.

TO KEEP EGGS.

Put a two inch layer of salt in bottom of stone jar, then a layer of *fresh* eggs, small end down; then salt, then eggs, and so on till jar is full, with a layer of salt at top; cover and put in a cool place, but not where they will freeze. This is a simple, easy, and inexpensive way, and has been tested for years. Or, dip the eggs in melted wax, or a weak solution of gum, or in flax-seed oil, or rub over simply with lard, each of which renders the shell impervious to air, and pack away in oats or bran. For one's own use the latter is a good method, keeping the eggs perfectly, but it discolours the shells, and renders them unfit for market.

There has always existed a great difference of opinion as to which end down eggs should be placed in packing for winter use. W. H. Todd, the well known Ohio breeder of poultry, gives what seems to be a sound reason for packing them larger end down. He says: "The air-chamber is in the larger end, and if that is placed down the yolk will not break through and touch the shell, and thereby spoil. Another thing, if the air-chamber is down, the egg is not as liable to shrink away. These are two important reasons deducted from experiments, and they materially affect the keeping of eggs."

WASHINGTON OMELET.

Let one tea-cup milk come to a boil, pour it over one tea-cup bread-crumbs and let stand a few minutes. Break six eggs into a bowl; stir (not beat) till well mixed; then add the milk and bread; mix; season with salt and pepper and pour into a hot skillet, in which a large tablespoon of butter had been melted; fry slowly, cut in squares, turn, fry to a delicate brown, and serve at once.—

Mrs. D. Buxton.

F I S H .

Fish is easier of digestion but less nutritious than meats, if salmon is excepted, which is extremely hearty food, and should be eaten sparingly by children and those whose digestion is not strong. Fish must be fresh, the fresher the better—those being most perfect which go straight from their native element into the hands of the cook. The white kinds are least nutritious; and the oily, such as salmon, eels, herrings, etc., most difficult of digestion. When fish are in season, the muscles are firm and they boil white and curdy; when transparent and bluish, though sufficiently boiled, it is a sign that they are not in season or not fresh.

As soon as possible after fish are caught, remove all scales (these may be loosened by pouring on hot water), and scrape out entrails and every particle of blood and the white skin that lies along the backbone, being careful not to crush the fish more than is absolutely necessary in cleaning. Rinse thoroughly in cold water, using only what is necessary for perfect cleanliness, drain, wipe dry, and place on ice until ready to cook. To remove the earthy taste from fresh-water fish, sprinkle with salt, and let stand over night, or at least a few hours, before cooking; rinse off, wipe dry, and to completely absorb all the moisture, place in a folded napkin a short time. Fresh-water fish should never be soaked in water except when frozen, when they may be placed in ice-cold water to thaw, and then cooked immediately. Salt fish may be soaked over night in cold water, changing water once or twice if very salt. To freshen fish, always place it skin-side up, so that the salt may have free course to the bottom of pan, where it naturally settles.

Fish should always be well cooked, being both unpalatable and unwholesome when underdone. For boiling, a fish-kettle is almost indispensable, as it is very difficult to remove a large fish without breaking from an ordinary kettle. The fish-kettle is an oblong boiler, in which is suspended a perforated tin plate, with a handle at each end, on which the fish rests while boiling, and with which it is lifted out when done. From this tin it is easily slipped off to the platter on which it goes to the table. When no fish-kettle is at hand, wrap in a cloth, lay in a circle on a plate, and set in the kettle. When done the fish may be lifted out gently by the cloth and thus removed to the platter.

In frying by dipping into hot fat or drippings (or olive oil is still better), a wire basket in which the fish is placed and lowered into the fat, is a great convenience.

One of the most essential things in serving fish, is to have every thing hot, and quickly dished, so that all may go to the table at once. Serve fresh fish with squash and green pease, salt fish with beets and carrots, salt pork and potatoes and parsnips with either.

In the East there is a great variety of fish in winter. The blue fish is excellent boiled or baked with a stuffing of bread, butter and onions. Sea-bass are boiled with egg-sauce, and garnished with parsley. Salmon are baked or boiled, and smelts are cooked by dropping into boiling fat. The sheap's-head, which requires most cooking of all fish, is always stuffed and baked.

Nearly all the larger fresh fish are boiled, the medium-sized are baked or broiled and the small are fried. The very large ones are cut up and sold in pieces of convenient size. The method of cooking which retains most nourishment is broiling, baking is next best, and boiling poorest of all. Steaming is better than boiling. In baking or boiling place a fish as nearly as possible in the same position it occupies in the water. To retain it there, shape like the letter "S," pass a long skewer through the head, body, and tail, or tie a cord around tail, pass it through body, and tie around the head.

In cooking fish, care must be taken not to use the same knives or spoons in the preparation of it and other food, or the latter will be tainted with the fishy flavor.

In boiling fish, allow five to ten minutes to the pound, according to thickness, after putting into the boiling water. To test, pass a knife along a bone, and if done the fish will separate easily. Remove the moment it is done, or it will become "woolly" and insipid. The addition of salt and vinegar to water in which fish is boiled, seasons the fish, and at the same time hardens the water, so that it extracts less of the nutritious part of the fish. In boiling fish always plunge it into boiling water, and then set where it will simmer gently until done. In case of salmon, put into *tepid* water instead of hot, to preserve the rich color. Garnishes for fish are parsley, sliced beets, fried smelts (for turbot), lobster coral (for boiled fish). For hints on buying fish, see "Marketing."

BAKED FISH.

Clean, rinse, and wipe dry a white fish, or any fish weighing three or four pounds, rub the fish inside and out with salt and pepper, fill with a stuffing made like that for poultry, but drier; sew it up and put in a hot pan, with some drippings and a lump of butter, dredge with flour, and lay over the fish a few thin slices of salt pork or bits of butter, and bake an hour and a half, basting occasionally.—*Mrs. A. Wilson, Rye, New York.*

BAKED SHAD.

Open and clean the fish, cut off head (or not as preferred) cut out the backbone from the head to within two inches of the tail, and fill with the following mixture: Soak stale bread in water, squeeze dry; cut a large onion in pieces, fry in butter, chop fine, add the bread, two ounces of butter, salt, pepper, and a little parsley or sage; heat thoroughly, and when taken from the fire, add two yolks of well-beaten eggs; stuff, and, when full, wind the fish several times with tape, place in baking-pan, baste slightly with butter, and cover the bottom of pan with water; serve with the following sauce: Reduce the yolks of two hard-boiled eggs to a smooth paste, add two table-spoons olive-oil, half tea-spoon mustard, and pepper and vinegar to taste.—*Miss H. D. M.*

BAKED SALMON, TROUT OR PICKEREL.

Clean thoroughly, wipe carefully, and lay in a dripping-pan with hot water enough to prevent scorching (a perforated tin sheet or

rack fitting loosely in the pan, or several muffin-rings may be used to keep the fish from the bottom of the pan, and the fish may be made to form a circle by tying head and tail together); bake slowly, basting often with butter and water. When done have ready a cup of sweet cream into which a few spoons of hot water have been poured, stir in two table-spoons melted butter and a little chopped parsley, and heat in a vessel of boiling water; add the gravy from the dish and boil up once. Place the fish in a hot dish, and pour over the sauce.—*Mrs. Theo. Brown, Cape Girardeau, Mo.*

CODFISH A LA MODE.

Tea-cup codfish picked up fine, two cups mashed potatoes, one pint cream or milk, two eggs well beaten, half tea-cup butter, salt and pepper; mix well, bake in baking-dish from twenty to twenty-five minutes.—*Mrs. E. L. Fay, New York City.*

BOILED FISH.

To boil a fish, fill with a rich dressing of rolled crackers seasoned with butter, pepper, salt and sage, wrap it in a well-floured cloth, tie closely with twine or sew, and place in well-salted boiling water. Place where it will simmer from eight to ten minutes to the pound, according to size and thickness of fish.—*Mrs. Henry C. Farrar, Cleveland, Tenn.*

BOILED CODFISH.

Soak over night, put in a pan of cold water, and simmer two or three hours. Serve with drawn butter, with hard-boiled eggs sliced on it. Codfish is also excellent broiled. After soaking sufficiently, grease the bars of the gridiron, broil, and serve with bits of butter dropped over it. This is a nice relish for tea.—*Mrs. Lewis Brown.*

BOILED FRESH COD.

Put the fish in fish-kettle (or tie up in cloth) in boiling water with some salt and scraped horse-radish, let simmer till done, place a folded napkin on a dish, turn fish upon it, and serve with drawn butter, oyster or egg-sauce. When cold, chop fine, pour over it drawn butter or egg-sauce, and add pepper to taste, warm thoroughly, stirring to prevent burning, make up in rolls or any other form, and brown before the fire.

BOILED SALT MACKEREL.

After freshening wrap in a cloth and simmer for fifteen minutes; it will be almost done as soon as the water reaches the boiling point; remove, lay on it two hard-boiled eggs sliced, pour over it drawn butter, and trim with parsley leaves. Boiling salt-fish hardens it.

BOILED WHITE FISH.

Dress the fish nicely, and cover in fish-kettle with boiling water seasoned well with salt; remove the scum as it rises, and simmer, allowing from eight to ten minutes time to every pound; when about half done, add a little vinegar or lemon juice, take out, drain, and dish carefully, pouring over it drawn butter; or garnish with sprigs of parsley, and serve with egg-sauce.—*Mrs. M. Smith, Pittsburgh.*

BROILED WHITE FISH.

Clean, split down the back, and let stand in salted water for several hours; wipe dry, and place on a well-greased gridiron over hot coals, sprinkling with salt and pepper. Put flesh side down at first, and when nicely browned, turn carefully on the other. Cook for twenty or thirty minutes, or until nicely browned on both sides.—*Mrs. H. Colwell, Chicago, Ill.*

BROOK TROUT.

Wash and drain in a colander a few minutes, split nearly to the tail, flour nicely, salt, and put in pan, which should be hot but not burning; throw in a little salt to prevent sticking, and do not turn until brown enough for the table. Trout are nice fried with slices of salt pork.

CODFISH BALLS.

Soak codfish cut in pieces about an hour in lukewarm water, remove skin and bones, pick to small pieces, and return to stove in cold water. As soon as it begins to boil, change the water, and bring to a boil again. Have ready potatoes boiled tender, well mashed, and seasoned with butter. Mix thoroughly with the potatoes half the quantity of codfish while both are still hot, form into flat, thick cakes or round balls, fry in hot lard or drippings, or dip in hot fat, like doughnuts. The addition of a beaten egg before making into balls renders them lighter. Cold potatoes may be used, by reheating, adding a little cream and butter, and mixing while hot.—*Mrs. J. H. Shearer.*

CANNED SALMON.

The California canned salmon is nice served cold with any of the fish-sauces. For a breakfast dish, it may be heated, seasoned with salt and pepper, and served on slices of toast, with milk thickened with flour and butter poured over it.

FISH CHOWDER.

The best fish for chowder are haddock and striped bass, although any kind of fresh fish may be used. Cut in pieces over an inch thick and two inches square; place eight good-sized slices of salt pork in the bottom of an iron pot and fry till crisp; remove the pork, leaving the fat, chop fine, put in the pot a layer of fish, a layer of split crackers, and some of the chopped pork with black and red pepper and chopped onions, then another layer of fish, another of crackers and seasoning, and so on. Cover with water, and stew slowly till the fish is perfectly done; remove from the pot, put in dish in which you serve it and keep hot, thicken the gravy with rolled cracker or flour, boil it up once and pour over the chowder. Some add a little catsup, port wine and lemon juice to the gravy just before taking up, but I think it nicer without them.—*Mrs. Woodworth, Springfield, Mass.*

FRIED FISH.

Clean thoroughly, cut off the head, and, if large, cut out the backbone, and slice the body crosswise into five or six pieces; dip in Indian meal or wheat flour, or in a beaten egg, and then in bread crumbs (trout and perch should never be dipped in meal), put into a thick-bottomed skillet, skin side uppermost, with hot lard or drippings (never in butter, as it takes out the sweetness and gives a bad color), fry slowly, and turn when a light brown. The roe and the backbone, if previously removed, may be cut up and fried with the other pieces. A better way is to dredge the pieces in the flour, brush with beaten egg, roll in bread-crumbs, and fry in hot lard or drippings enough to completely cover them. If the fat is *very hot*, the fish will not absorb it, and will be delicately cooked. When brown on one side, turn over in the fat and brown the other, and when done let them drain. Slices of large fish may be cooked in the same way. Serve with tomatoe sauce or slices of lemon.

KATY'S CODFISH.

Soak pieces of codfish several hours in cold water, or wash thoroughly, heat in oven and pick fine, and place in skillet with cold water; boil a few minutes, pour off water and add fresh, boil again (if not very salt the second boiling is not necessary), and drain off as before; then add plenty of sweet milk, a good-sized piece of butter, and a thickening made of a little flour (or corn starch) mixed with cold milk until smooth like cream. Stir well, and just before taking from the fire drop in an egg, stir very briskly, and serve.—*Mrs. Helen M. Stevenson.*

BAKED HERRING.

Soak salt herring over night, roll in flour and butter, and place in a dripping-pan with a very little water over them; season with pepper.—*Mrs. E. J. Starr.*

POTTED FRESH FISH.

Let the fish lie in salt water for several hours; then for five pounds fish take three ounces salt, two of ground black pepper, two of cinnamon, one of allspice, and a half ounce cloves; cut fish in slices, and place in the jar in which it is to be cooked, first a layer of fish, then the spices, flour and bits of butter sprinkled on, repeating till done. Fill the jar with equal parts vinegar and water, cover closely with a cloth well floured on top so that no steam can escape, and bake six hours. Let it remain in jar until cold, cut in slices, and serve for tea.—*Mrs. L. Brown.*

PAN-FISH.

Place in pan with heads together, and fill spaces with smaller fish; when ready to turn, put a plate over, drain off fat, invert pan, and the fish will be left unbroken on the plate. Put the lard back in the pan, and when hot, slip back the fish, and when the other side is brown, drain, turn on plate as before, and slide them on the platter to go to the table. This improves the appearance, if not the flavor. The heads should be left on, and the shape preserved as fully as possible.

STEAMED FISH.

Place tail of fish in its mouth and secure it, lay on a plate, pour over it a half pint of vinegar, seasoned with pepper and salt; let

stand an hour in the refrigerator, pour off the vinegar, and put in a steamer over boiling water; steam twenty minutes, or longer if the fish is very large (when done the meat easily parts from the bone); drain well, and serve on a napkin garnished with curled parsley. Serve drawn butter in a boat.—*Mrs. E. S. Miller.*

STEWED FISH.

Cut a fish across in slices an inch and a half thick, and sprinkle with salt; boil two sliced onions until done, pour off water, season with pepper, add two tea-cups hot water and a little parsley, and in this simmer the fish until thoroughly done. Serve hot. Good method for any fresh-water fish.

TURBOT.

Take a white fish, steam till tender, take out bones, and sprinkle with pepper and salt. For dressing, heat a pint of milk, and thicken with a quarter pound of flour; when cool, add two eggs and a quarter pound of butter, and season with onion and parsley (very little of each); put in the baking-dish a layer of fish, then a layer of sauce, till full, cover the top with bread-crumbs, and bake half an hour.—*Mrs. Robert A. Liggett, Detroit, Mich.*

FRUITS.

The arrangement of fresh fruits for the table affords play for the most cultivated taste and not a little real inventive genius. Melons, oranges, and indeed all kind of fruits, are appropriate breakfast dishes; and a raised center-piece of mixed fruits furnishes a delicious dessert, and is an indispensable ornament to an elegant dinner-table. Melons should be kept on ice, so as to be thoroughly chilled when served. Clip the ends of water-melons, cut them across in halves, set up on the clipped ends on a platter, and serve the pulp only, removing it with a spoon; or, cut across in slices, and serve with rind. Nutmeg melons should be set on the blossom end, and cut in several equal pieces from the stem downward, leaving each alternate piece still attached; the others may then be loosened, and the seeds removed, when the melon is ready to serve. Fruit should be carefully selected. Havana and Florida oranges are the best, but do not keep well, and on the whole, the Messina are preferable. A rough yellow skin covers the sweetest oranges, the smooth being more juicy and acid; a greenish tinge indicates that they were picked unripe. The Messina lemons, "November cut," are the best, and come into market in the spring. Freestone peaches with yellow meat are the handsomest, but not always the sweetest. California pears take the lead for flavor, the Bartlett being the best. The best winter pear is the "Winter Nellis." The "Pound" pear is the largest, but is good only for cooking. Fine-grained pears are best for eating. A pyramid of grapes made up of Malagas, Delawares, and Concords, makes a showy center-piece and a delicious dessert. The Malaga leads all foreign grapes, and comes packed in cork-dust, which is a non-conductor of heat and absorbent of moisture, and so is always in

good condition. Of native grapes, the Delaware keeps longest. In pine-apples the "Strawberry" is best, while the "Sugar-Loaf" ranks next, but they are so perishable that to keep even for a few days they must be cooked. When served fresh they should be cut in small squares and sprinkled with sugar. Buy cocoa-nuts cautiously in summer, heat being likely to sour the milk. In almonds, the Princess is the best variety to buy in the shell; of the shelled, the "Jordan" is the finest, though the "Sicily" is good. For cake or confectionery, the shelled are most economical. In raisins, the "Seedless" rank first for puddings and fine cakes, but the "Valencia" are cheaper, and more commonly used; for table use, loose "Muscatels" and layer raisins (of which the "London Layer" is the choicest brand) take the preference. In melons, every section has its favorite varieties, any of which make a wholesome and luscious desert dish. Sliced fruits or berries are more attractive and palatable sprinkled with sugar about an hour before serving, and then with pounded ice just before sending to the table. An apple-corer, a cheap tin tube, made by any tinner, is indispensable in preparing apples for cooking. They are made in two sizes, one for crab-apples and the other for larger varieties.

If the market is depended upon select the freshest berries; and sometimes it will be found that the largest are not the sweetest. If clean, and not gritty, do not wash them, but pick over carefully, place first a layer of berries then sprinkle sugar, and so on; set away in a cool place, and just before serving sprinkle with pounded ice. If they must be washed, take a dish of cold, soft water, pour a few in, and with the hand press them down a few times, until they look clean, then hull them. Repeat the process till all are hulled, sugar and prepare as above. Never drain in a colander. The French serve large fine strawberries without being hulled. Pulverized sugar is passed, the strawberry is taken by the hull with the thumb and finger, dipped into the sugar, and eaten. When berries are left, scald for a few minutes; too much cooking spoils the flavor. Some think many of the sour berries are improved by *slightly* cooking them with a little sugar before serving. If a part of the berries are badly bruised, gritty, etc. (but not sour or bitter), scald, and drain them through a fine sieve without pressing them. Sweeten

the juice and serve as a dressing for puddings, short-cakes, etc., or can for winter use.

AMBROSIA.

Six sweet oranges, peeled and sliced (seeds and as much of the core as possible taken out), one pine-apple peeled and sliced (the canned is equally good), and one large cocoa-nut grated; alternate the layers of orange and pine-apple with grated cocoa-nut, and sprinkle pulverized sugar over each layer. Or, use six oranges, six lemons, and two cocoa-nuts, or only oranges and cocoa-nuts, prepared as above.—*Mrs. Theo. Brown.*

APPLE COMPOTE.

Pare the apples, cut the core out, leaving them whole. Make a syrup, allowing three-fourths pound of sugar to a pound of fruit; when it comes to a boil put in the fruit and let cook until clear but remains whole. Remove the fruit to a glass bowl, and dissolve one-third of a box of gelatine in a half tea-cup of hot water, and stir briskly into the syrup, first taking off the fire. Then strain it over the apples, and set in a cool place to cool. When cold heap whipped cream over it. Some add sliced lemons to the syrup, and serve with a slice of the lemon on each apple.—*Mrs. A. H. Rhea, Nashville, Tenn.*

APPLE SAUCE.

Pare, core and cut in quarters apples that do not cut to pieces easily, and put on to stew in cold water with plenty of sugar. Cover close and stew an hour or more. The addition of the sugar at first preserves the pieces whole. If they are preferred finely mashed, add sugar after they are done.

BAKED APPLES.

Cut out the blossoms and stems of tart apples, in the stem end put some sugar; bake till soft; serve either warm or cold. Sweet apples require a longer time for baking than sour, and are better for adding a little water in pan when placed to bake. They require several hours, and when done are of a rich, dark brown color. If taken out too soon they are insipid. For an extra nice dish, pare and core tart apples, place in pan, put butter and sugar in cavity,

and sprinkle cinnamon over them, and serve warm with cream or milk. Or, pare and quarter tart apples, put a layer in earthen baking-dish, add lumps of butter, and sprinkle with cinnamon, then a layer of apples, etc., till dish is full; bake till soft. Or, quarter and core sour apples without paring, put in baking-dish, sprinkle with sugar and bits of butter, add a little water, and bake until tender. The proportion of sugar is a gill, and butter half-size of an egg, to three pints of apples, and a gill and a half of water.

ICED APPLES.

Pare and core one dozen large apples, fill with sugar and a little butter and nutmeg; bake until nearly done, let cool, and remove to another plate, if it can be done without breaking them (if not, pour off the juice). Ice tops and sides with caking-ice, and brown *lightly*; serve with cream.—*Mrs. R. C. Carson, Harrisburg.*

FRIED APPLES.

Quarter and core apples without paring; prepare frying-pan by heating it and putting in beef-drippings, lay the apples in the pan, skin side down, sprinkle with a little brown sugar, and when nearly done, turn and brown thoroughly. Or, cut in slices across the core, and fry like pancakes, turning when brown; serve with granulated sugar sprinkled over them.

BLACK CAPS.

Pare and core tart apples with apple-corer, fill the center with sugar, stick four cloves in the top of each, and bake in deep pie-plates, with a little water.

FRIED BANANAS.

Peel and slice lengthwise, fry in butter, sprinkle with sugar, and serve. Thus prepared they make a nice dessert. The bananas must be ripe.

ICED CURRANTS.

Wash and drain dry, large bunches of ripe currants, dip into beaten whites of eggs, put on sieve so they will not touch each other, sift powdered sugar thickly over them, and put in a warm place till dry. Cherries and grapes may be prepared in the same way.

GOOSEBERRY FOOL.

Stew gooseberries until soft, add sugar, and press through a colander (earthen is best), then make a boiled custard, or sweeten

enough rich cream (about one gill to each quart), and stir carefully into the gooseberries just before sending to table.—*Mrs. L. S. W.*

ORANGES IN JELLY.

Boil the smallest-sized oranges in water until a straw will easily penetrate them, clarify half a pound of sugar for each pound of fruit, cut in halves or quarters, and put them to the syrup, set over a slow fire until the fruit is clear; then stir into it an ounce or more of dissolved isinglass, and let it boil for a short time longer. Before taking it up try the jelly, and if it is not thick enough add more isinglass, first taking out the oranges into a deep glass dish, and then straining the jelly over them. Lemons may be prepared in the same manner.

ORANGE PYRAMID.

Cut the peel in six or eight equal pieces, making the incisions from the stem downward; peel each piece down about half way, and bend it sharply to the right, leaving the peeled orange apparently in a cup, from which it is removed without much difficulty. Pile the oranges so prepared in a pyramid on a high fruit-dish, and you have an elegant center-piece.

BAKED PEARS.

Bake washed, unpeeled pears in pan with only a tea-spoon or two of water; sprinkle with the sugar, and serve with their own syrup.

BAKED PIE-PLANT.

Cut in pieces about an inch long, put in baking-dish in layers with an equal weight of sugar, cover closely and bake.

BAKED PEACHES.

Wash peaches which are nearly or quite ripe, place in a deep dish, sprinkle with sugar, cover and bake until tender.

STEWED PIE-PLANT.

Make a rich syrup by adding sugar to water in which long strips of orange peel have been boiled until tender, lay into it a single layer of pieces of pie-plant three inches long, and stew gently until clear. When done remove and cook another layer. This makes a handsome dessert-dish, ornamented with puff-paste cut in fanciful shapes. Use one orange to two and a half pounds pie-plant.

PEACH PYRAMID.

Cut a dozen peaches in halves, peel and take out stones, crack half the seeds, and blanch the kernels; make a clear boiling syrup of one pound of white sugar, and into it put the peaches and kernels; boil very gently for ten minutes, take out half the peaches, boil the rest for ten minutes longer, and take out all the peaches and kernels; mix with the syrup left in the kettle the strained juice of three lemons, and an ounce of isinglass dissolved in a little water and strained; boil up once, fill a mold half full of this syrup or jelly, let stand until "set," add part of the peaches and a little more jelly, and when this is "set," add the rest of the peaches, and fill up the mold with jelly. This makes an elegant ornament.—*Miss E. Orissa Dolbear, Cincinnati.*

FROZEN PEACHES.

Pare and divide large, fresh, ripe and juicy peaches, sprinkle over them granulated sugar, freeze them like ice-cream for an hour; remove them just before serving, and sprinkle with a little more sugar. Canned peaches and all kinds of berries may be prepared in the same way.—*Mrs. A. G. Wilcox, Minneapolis, Minn.*

TO KEEP PINE-APPLES.

Pare and cut out the eyes of a ripe pine-apple, strip all the pulp from the core with a silver fork; to a pint of this add a pound of granulated sugar, stir occasionally until sugar is dissolved, put in glass fruit-cans, and turn down the covers as closely as possible. This will keep a long time.

BAKED QUINCES.

Wash and core ripe quinces, fill with sugar, and bake in baking-dish with a little water.

COMPOTE OF PEARS.

Pare and quarter eight nice pears, and put in a porcelain saucepan with water enough to cook; put on lid, and cook fruit until tender, then remove to a platter; make a syrup of a pound of sugar and a pint of pear-water; add juice of two lemons and the grated rind of one, and put in the pears; cook them for a few minutes in this syrup, then remove to the dish in which they are to be

molded. Soak an ounce of gelatine for an hour or two in enough water to cover it, and stir it into the hot syrup; let boil up once and turn it over fruit through a strainer. The mold should be dipped in cold water before putting in fruit. When cold, turn jelly into a dish and serve with whipped cream around the base, or pour sweet cream over it in saucers.

MOCK STRAWBERRIES.

Cut ripe peaches and choice well-flavored apples, in proportion of three peaches to one apple, into quarters about the size of a strawberry, place in alternate layers, sprinkle the top thickly with sugar, and add pounded ice; let stand about two hours, mix peaches and apples thoroughly, let stand an hour longer, and serve. —*Miss C. B., Newburyport, Mass.*

ORANGED STRAWBERRIES.

Place a layer of strawberries in a deep dish; cover the same thickly with pulverized sugar; then a layer of berries, and so on, until all are used. Pour over them orange juice, in the proportion of three oranges to a quart of berries. Let stand for an hour, and just before serving sprinkle with pounded ice. Some use claret, grape or currant wine instead of orange juice.

STRAWBERRIES WITH WHIPPED CREAM.

Prepare in layers as above, cover with one pint of cream, whites of three eggs and a tea-cup of powdered sugar, whipped together and flavored with strawberry juice.

SNOW FLAKES.

Grate a large cocoa-nut into a glass dish, and serve with cream, preserves, jellies or jams.

PEACH MERINGUE.

Put on to boil a quart of milk, omitting half a cup with which to moisten two table-spoons of corn starch; when the milk boils, add the moistened corn starch; stir constantly till thick, then remove from the fire; add one table-spoon butter, and allow the mixture to cool; then beat in the yolks of three eggs till the mixture seems light and creamy; add half a cup of powdered sugar. Cover the bottom of a well-buttered baking-dish with two or three layers

of rich, juicy peaches, pared, halved and stoned; sprinkle over three table-spoons powdered sugar; pour over them the custard carefully, and bake twenty minutes, then spread with the light-beaten whites, well sweetened, and return to the oven till a light brown. To be eaten warm with a rich sauce, or cold with sweetened cream.

PEACH CUSTARD.

Equal parts rich sliced peaches, green corn pulp and water. Sweeten to the taste, and bake twenty minutes.

RASPBERRY FLOAT.

Crush a pint of very ripe red raspberries, with a gill of sugar; beat the whites of four eggs to a stiff froth and add gradually a gill of powdered sugar; press the raspberries through a fine strainer to avoid the seeds, and by degrees beat in the juice with the egg and sugar until so stiff that it stands in peaks.

FLORIDA GRAPE FRUIT.

The fruit stores display a new clear-skinned lemon-colored fruit, about three times as large as an orange, and bearing a general resemblance to that fruit. Its flavor is sub-acid, but its juicy pulp is inclosed in a tough white membrane of intensely bitter taste; when this membrane is removed, the fruit is delicious. To prepare it for the table, cut the skin in sections and peel it off; separate the sections as you would those of an orange, and holding each one by the ends, break it open from the center, disclosing the pulp; tear this out of the bitter white membrane which covers the sections, carefully removing every part of it; keep the pulp as unbroken as possible, and put it into a deep dish with a plentiful sprinkling of fine sugar. Let it stand three or four hours, or over night, and then use the fruit. It is refreshing and wholesome, especially for a bilious temperament.

GAME.

Of game birds the woodcock outranks all in delicate tenderness and sweet flavor. The thigh is especially deemed a choice tidbit. The leg is the finest part of the snipe, but generally the breast is the most juicy and nutritious part of birds.

White-meated game should be cooked to well-done; dark-meated game rare. The flesh of wild animals is harder and more solid, and has a less proportion of fat and juices to the lean, and is therefore less easy of mastication when eaten within a day, and more nutritious, and the flavor more concentrated. Their decided flavor recommends them to invalids or others who are satiated with ordinary food. Keeping game renders it more tender, and brings out its flavor. When birds have become tainted, pick clean as soon as possible and immerse in new milk for twenty-four hours, when they will be quite sweet and fit for cooking.

Birds should be *carefully* dry-picked (removing all feathers that come off easily), plunged in a pan of boiling water and skinned, drawn, wiped clean, and *all shot removed*. Game should not be washed, unless absolutely necessary for cleanliness. With care in dressing, wiping will render them perfectly clean. If necessary to wash, do it quickly and use as little water as possible. The more plainly all kinds of game are cooked, the better they retain their fine flavor. They require a brisker fire than poultry, but take less time to cook. Their color, when done, should be a fine yellowish brown. Serve on toast.

Broiling is a favorite method of cooking game, and all birds are exceedingly nice roasted. To broil, split down the back, open and

flatten the breast by covering with a cloth and pounding, season with pepper, and lay the inside first upon the gridiron; turn as soon as browned, and when almost done take off, place on a platter, sprinkle with salt, and return to the gridiron. When done, place in a hot dish, butter both sides well, and serve at once. The time required is usually about twenty minutes.

To roast, season with salt and pepper, place a lump of butter inside, truss, skewer, and place in oven. The flavor is best preserved without stuffing, but a plain bread-dressing, with a piece of salt pork or ham skewered on the breast, is very nice. A delicate way of dressing is to place an oyster dipped in the well-beaten yolk of an egg or in melted butter, and then rolled in bread crumbs, inside each bird. Allow thirty minutes to roast or longer if stuffed. Wild ducks, pheasants and grouse are always best roasted.

To lard game, cut fat salt pork into thin, narrow strips, thread a larding-needle with one of the strips, run the needle under the skin and a little of the flesh of the bird, and draw the pork half way through, so that the ends of the strips exposed will be of equal length. The strips should be about one inch apart. The larding interferes with the natural flavor of the bird, but renders it more juicy. Many prefer tying a piece of bacon on the breast instead.

Pigeons should be cooked a long time, as they are usually quite lean and tough, and they are better to lie in salt water half an hour, or to be parboiled in it for a few minutes. They are nice roasted or made into a pie.

If the "wild flavor" of the larger birds, such as pheasants, prairie chickens, etc., is disliked, they may be soaked over night in salt water, or two or three hours in soda and water, or parboiled with an onion or two in the water, and then cooked as desired. The coarser kinds of game, such as geese, ducks, etc., may lie in salt water for several hours, or be parboiled in it with an onion inside each to absorb the rank flavor, and afterwards thoroughly rinsed in clear water, stuffed and roasted; or pare a fresh lemon without breaking the thin, white, inside skin, put inside the game for a day or two, renewing the lemon every twelve hours. This will absorb unpleasant flavors from almost all meat and game. Some lay slices of onion over game while cooking, and remove before serving. In

preparing fat wild ducks for invalids, it is a good plan to remove the skin, and keep a day or two before cooking. Squirrels should be carefully skinned and laid in salt water a short time before cooking; if old, parboil. They are delicious broiled, and are excellent cooked in any way with thin slices of bacon. Venison, as in the days of good old Isaac, is still justly considered a "savoury dish." The haunch, neck, shoulder and saddle should be roasted; roast or broil the breast, and fry or broil the steaks with slices of salt pork. Venison requires more time for cooking than beefsteak. The hams are excellent pickled, smoked and dried, but they will not keep so long as other smoked meats.

The garnishes for game are fresh or preserved barberries, currant jelly, sliced oranges, and apple sauce.

BROILED PHEASANT OR PRAIRIE CHICKEN.

Scald and skin, cut off the breast and cut the rest up in joints, being careful to remove all shot; put in hot water all except the breast (which will be tender enough without parboiling), and boil until it can be pierced with fork, take out, rub over salt, pepper, and butter, and broil with breast over brisk fire; place a lump of butter on each piece, and set all in the oven for a few minutes. For breakfast, serve on fried mush, and for dinner on toast with a bit of currant jelly over each piece. Or it may be served with toast cut in pieces about two inches square, over which pour gravy made by thickening the liquor in which the birds were boiled, with a little butter and flour rubbed together and stirred in while boiling. Squirrels may be prepared the same way.—*Mrs. W. W. Woods.*

BROILED QUAIL.

Split through the back and broil over a hot fire, basting frequently with butter. When done place a bit of butter on each piece, and set in oven a few moments to brown. Serve on pieces of toast with currant jelly. Plovers are cooked in the same way. Pigeons should be first parboiled and then broiled.

JUGGED HARE.

Skin, wipe with a towel dipped in boiling water, to remove the loose hairs, dry thoroughly and cut in pieces, strew with pepper and

salt, fry brown, season with two anchovies, a sprig of thyme, a little chopped parsley, nutmeg, mace, cloves, and grated lemon peel. Put a layer of the pieces with the seasoning into a wide-mouthed jug or a jar, then a layer of bacon sliced very thin, and so on till all is used; add a scant half pint of water, cover the jug close and put in cold water, let boil three or four hours, according to the age of the hare; take the jug out of kettle, pick out the unmelted bacon and make a gravy of a little butter and flour with a little catsup. A tea-spoon of lemon peel will heighten the flavor.—*Mrs. Louise M. Lincoln.*

PRAIRIE CHICKENS.

Cut out all shot, wash thoroughly but quickly, using some soda in the water, rinse and dry, fill with dressing, sew up with cotton thread, and tie down the legs and wings; place in a steamer over hot water till done, remove to a dripping-pan, cover with butter, sprinkle with salt and pepper, dredge with flour, place in the oven and baste with the melted butter until a nice brown; serve with either apple-sauce, cranberries, or currant jelly.—*Mrs. Godard.*

QUAIL ON TOAST.

Dry-pick them, singe them with paper, cut off heads, and legs at first joint, draw, split down the back, soak in salt and water for five or ten minutes, drain and dry with a cloth, lard them with bacon or butter, and rub salt over them, place on broiler and turn often, dipping two or three times into melted butter; broil about twenty minutes. Have ready as many slices of buttered toast as there are birds, and serve a bird, breast upward, on each slice.—*Mrs. Emma L. Fay.*

ROAST QUAILS.

Pluck and dress like chickens, wipe clean, and rub both inside and out with salt and pepper; stuff with any good dressing, and sew up with fine thread; spread with butter and place in an oven with a good steady heat, turning and basting often with hot water seasoned with butter, salt and pepper; bake three-quarters of an hour. When about half done add a little hot water to the pan, and it is well to place a dripping-pan over them to prevent browning too much. Add to the gravy, flour and butter rubbed together, and water if needed.

ROAST HAUNCH OF VENISON.

Wash in warm water and dry well with a cloth, butter a sheet of white paper and put over the fat, lay in a deep baking-dish with a very little boiling water, cover with a close-fitting lid or with a coarse paste one-half inch thick. If the latter is used, a thickness or two of coarse paper should be laid over the paste. Cook in a moderately hot oven for from three to four hours, according to the size of the haunch, and about twenty minutes before it is done quicken the fire, remove the paste and paper or dish-cover, dredge the joint with flour and baste well with butter until it is nicely frothed and of a delicate brown color; garnish the knuckle-bone with a frill of white paper, and serve with a gravy made from its own dripping, having first removed the fat. Have the dishes on which the venison is served and the plates very hot. Always serve with currant jelly.

ROAST GOOSE.

The goose should not be more than eight months old, and the fatter the more tender and juicy the meat. A "green" goose (four months old) is the choicest. Kill at least twenty-four hours before cooking; cut the neck close to the back, beat the breast-bone flat with a rolling-pin, tie the wings and legs securely, and stuff with the following mixture: three pints bread crumbs, six ounces butter or part butter and part salt pork, two chopped onions, one tea-spoon each of sage, black pepper and salt. Do not stuff very full, and stitch openings firmly together to keep flavor in and fat out. If the goose is not fat, lard it with salt pork, or tie a slice on the breast. Place in a baking-pan with a little water, and baste frequently with salt and water (some add onion and some vinegar), turning often so that the sides and back may all be nicely browned. When nearly done baste with butter and a little flour. Bake two hours, or more if old; when done take from the pan, pour off the fat, and to the brown gravy left add the chopped giblets which have previously been stewed till tender, together with the water they were boiled in; thicken with a little flour and butter rubbed together, bring to a boil, and serve with currant jelly. Apple sauce and onion sauce are proper accompaniments to roast goose.—*Mrs. J. H. Shearer.*

ROAST DUCK.

Ducks are dressed and stuffed in the same manner as above. Young ducks should roast from twenty-five to thirty minutes; full-grown for an hour or more with frequent basting. Some prefer them underdone, served very hot, but thorough cooking will prove more generally palatable. Serve with currant jelly, apple sauce, and green pease. If old, parboil before roasting.

Place the remains of a cold roast duck in a stew-pan with a pint of gravy and a little sage, cover closely, and let it simmer for half an hour; add a pint of boiled green pease, stew a few minutes, remove to a dish, and pour over it the gravy and pease.

BOILED DUCK.

Dress and rub well inside with salt and pepper, truss and tie in shape, drawing the legs in to the body, in which put one or two sage leaves, a little finely-chopped onion, and a little jellied stock or gravy; rub over with salt and pepper; make a paste in the proportion of one-half pound butter to one pound flour, in which inclose the duck, tie a cloth around all, and boil two hours or until quite tender, keeping it well covered with boiling water. Serve by pouring round it brown gravy made as follows: Put a lump of butter of the size of an egg in a sauce-pan with a little minced onion; cook until slightly brown, then adding a small table-spoon of flour, stir well, and when quite brown add a half pint stock or water; let cook a few minutes, strain, and add to the chopped giblets, previously stewed till tender.—*Mrs. L. S. Williston.*

REED BIRDS.

Roasting by suspending on the little wire which accompanies the roaster, is the best method; turn and baste frequently, or wash and peel with as thin a paring as possible large potatoes of equal size, cut a deep slice off one end of each, and scoop out a part of the potato; drop a piece of butter into each bird, pepper and salt, and put it in the hollows made in the potatoes; put on as covers the pieces cut off, and clip the other end for them to stand on. Set in a baking pan upright with a little water to prevent burning, bake slowly, and serve in the dish in which they were baked.

Or, boil in a crust like dumplings.

RABBITS.

Rabbits, which are in the best condition in midwinter, may be fricasseed like chicken in white or brown sauce. To make a pie, first stew till tender, and make like chicken-pie. To roast, stuff with a dressing made of bread-crumbs, chopped salt pork, thyme, onion, and pepper and salt, sew up, rub over with a little butter, or pin on it a few slices of salt pork, add a little water in the pan, and baste often. Serve with mashed potatoes and currant jelly.

SNIPE.

Snipe are best roasted with a piece of pork tied to the breast, or they may be stuffed and baked.—*Mrs. M. R.*

SALMI OF DUCK.

Save remnants of cold duck or other game, trim meat off neatly, set aside; place all the remains (bones, gravy, etc.) in a sauce-pan and cover with cold water; bring gently to a boil; skim, add an onion that has been cut up and fried brown (*not burned*); simmer gently for about an hour, then set the sauce-pan in a cool place long enough to allow the fat to rise and "settle on top;" skim this off carefully—it will be nice to fry potatoes with. Now return the sauce-pan to the fire, and when about to boil strain off the liquid; set on again, add salt and skim. If the liquid looks cloudy, let it boil up, throw in a little cold water, and the scum will rise. Now put in the pepper and such spice as may be desired, also a bunch of herbs tied up in a piece of muslin, or very finely powdered. Take a large spoon of flour that has been baked in the oven and kept for gravy, mix it well with a lump of butter same size, put this and the meat all in together and stir well until it is just ready to boil again, but see that it *does not boil*; cover closely and set back where it may keep *very hot* without cooking. The safest plan is to put the sauce-pan in a vessel of *hot* water for ten or fifteen minutes.

FRIED WOODCOCK.

Dress, wipe clean, tie the legs, skin the head and neck, turn the beak under the wing and tie it; tie a piece of bacon over it, and immerse in *hot* fat for two or three minutes. Serve on toast.

Another favorite way is to split them through the back and broil, basting with butter, and serving on toast. They may also be roasted whole before the fire for fifteen or twenty minutes.

ICES AND ICE-CREAM.

Perfectly fresh sweet cream makes the most delicious ice-cream. A substitute is a preparation of boiled new milk, etc., made late in the evening if for dinner, in the morning if for tea, and placed on ice. One mixture is a custard made as follows: Take two quarts new milk, put on three pints to boil in a custard-kettle, or a pail set within a kettle of boiling water, beat yolks and whites of eight eggs separately, mix the yolks with the remaining pint and stir *slowly* into the boiling milk, boil two minutes, remove from the stove, *immediately* add one and a half pounds sugar, let it dissolve, strain while *hot* through a crash towel, cool, add one quart rich cream and two table-spoons vanilla (or season to taste, remembering that the strength of the flavoring and also the sweetness is very much diminished by the freezing). Set the custard and also the whites (not beaten) in a cool place until needed, and about three hours before serving begin the preparations for freezing. Put the ice in a coarse coffee-sack, pound with an ax or mallet until the lumps are no larger than a small hickory-nut; see that the freezer is properly set in the tub, the beater in and the cover secure; place around it a layer of ice about three inches thick, then a layer of coarse salt—rock salt is best—then ice again, then salt, and so on until packed full, with a layer of ice last. The proportion should be about three-fourths ice and one-fourth salt. Pack very solid, pounding with a broom-handle or stick, then remove the cover and pour the custard to which you have just added the well-whipped whites into the freezer, filling two-thirds full to give room for expansion; replace the cover and begin turning the freezer; after ten minutes pack the ice down again, drain off most of the water, add more ice and turn again, repeat-

ing this operation several times until the cream is well frozen, and you can no longer turn the beater. (The above quantity ought to freeze in half an hour, but the more pure cream used the longer it takes to freeze.) Brush the ice and salt from and remove the cover, take out the beater, scrape the cream down from the sides of freezer, beat well several minutes with a wooden paddle, replace the cover, fill the hole with a cork, pour off all the water, pack again with ice (using salt at the bottom, but none at the top of tub), heap the ice on the cover, spread over it a piece of carpet or a thick woolen blanket, and set away in a cool place until needed; or, if molds are used, fill them when you remove the beater, packing the cream in very tightly, and place in ice and salt for two hours. To remove the cream, dip the molds for an instant in warm water. When cream is used in making ice-cream, it is better to whip a part of it, and add just as the cream is beginning to set.

Coffee ice-cream should be thickened with arrowroot; the flavoring for almond cream should be prepared by pounding the kernels to a paste with rose-water, using arrowroot for thickening. For cocoa-nut cream, grate cocoa-nut and add to the cream and sugar just before freezing. The milk should never be heated for pineapple, strawberry, or raspberry cream. Berry flavors are made best by allowing whole berries to stand for awhile well sprinkled with sugar, mashing, straining the juice, adding sugar to it, and stirring it into the cream. For a quart of cream, allow a quart of fruit and a pound of sugar. In addition to this, add whipped cream and sweetened whole berries, just as the cream is beginning to set, in the proportion of a cup of berries and a pint of whipped cream to three pints of the frozen mixture. Canned berries may be used in the same way. A pint of berries or peaches, cut fine, added to a quart of ordinary ice-cream, while in process of freezing, makes a delicious fruit ice-cream.

Freeze ice-cream in a warm place (the more rapid the melting of the ice the quicker the cream freezes), always being careful that no salt or water gets within the freezer. If cream begins to melt while serving, beat up well from the bottom with a long wooden paddle. Water-ices are made from the juices of fruits, mixed with water, sweetened, and frozen like cream. In making them, if they

are not well mixed before freezing, the sugar will sink to the bottom, and the mixture will have a sharp, unpleasant taste. It is a better plan to make a syrup of the sugar and water, by boiling and skimming when necessary, and, when cold, add the juice of the fruit.

The following directions for making "self-freezing ice cream" are from "Common Sense in the Household." After preparing the freezer as above, but leaving out the beater, remove the lid carefully, and with a long wooden ladle or flat stick beat the custard as you would batter steadily for five or six minutes. Replace the lid, pack two inches of pounded ice over it; spread above all several folds of blanket or carpet, and leave it untouched for an hour; at the end of that time remove the ice from above the freezer-lid, wipe off carefully and open the freezer. Its sides will be lined with a thick layer of frozen cream. Displace this with the ladle or a long knife, working every part of it loose; beat up the custard again firmly and vigorously for fifteen or twenty minutes, until it is all smooth, half-congealed paste. The perfection of the ice-cream depends upon the thoroughness of the beating at this point. Put on the cover again, pack in more ice and salt, turn off the brine, cover the freezer entirely with the ice, and spread over all the carpet. At the end of two or three hours more, again turn off the brine and add fresh ice and salt, but do not open the freezer for two hours more. At that time take the freezer from the ice, open it, wrap a towel wet in hot water about the lower part, and turn out a solid column of ice-cream, close grained, firm, delicious. Any of the recipes for custard ice-cream may be frozen in this way.

Ice-creams may be formed into fanciful shapes by the use of molds. After the cream is frozen, place in mold, and set in pounded ice and salt until ready to serve. Cream may be frozen without a patent freezer, by simply placing it in a covered tin pail, and setting the latter in an ordinary wooden bucket, and proceed exactly as directed for self-freezing ice-cream, packing into the space between them, very firmly, a mixture of one part salt to two parts of snow or pounded ice. When the space is full to within an inch of the top, remove cover.

CHOCOLATE ICE-CREAM.

Scald one pint new milk, add by degrees three-quarters of a pound sugar, two eggs, and five table-spoons chocolate, rub smooth in a little milk. Beat well for a moment or two, place over the fire and heat until it thickens well, stirring constantly, set off, add a table-spoon of thin, dissolved gelatine, and when cold, place in freezer; when it begins to set, add a quart of rich cream, half of it well whipped.

To make a mold of chocolate and vanilla, freeze in separate freezers, divide a mold through the center with card-board, fill each division with a different cream, and set mold in ice and salt for an hour or more.

To make chocolate fruit ice-cream, when almost frozen, add a coffee-cup of preserved peaches, or any other preserves, cut in fine pieces.

EGGLESS ICE-CREAM.

A scant tea-cup flour to two quarts new milk; put three pints on to boil (in tin pail set in a kettle of boiling water), mix the flour with the other pint till smooth, then stir it in the boiling milk; let it boil ten or fifteen minutes, and, just before taking it from the fire, stir in one and a half pounds pulverized sugar (any good white sugar will do). Care must be taken to stir all the time after putting in the sugar, only letting it remain a moment, or just long enough to dissolve it; take from stove, and strain at once through a crash towel. When cold, add one quart cream. Flavor with vanilla, in the proportion of one and a fourth table-spoons to a gallon.—*Mrs. Libbie Dolbear.*

FRUIT FRAPÉES.

Line a mold with vanilla ice-cream, fill the center with fresh berries, or fruit cut in slices, cover with ice-cream, cover closely, and set in freezer for half an hour, with salt and ice well packed around it. The fruit must be chilled, but not frozen. Strawberries and ripe peaches are delicious thus prepared.—*Mrs. J. C. P., Stockbridge, Mass.*

ICE-CREAM.

Three pints sweet cream, quart new milk, pint powdered sugar, the whites of two eggs beaten light, table-spoon vanilla; put in

freezer till thoroughly chilled through, and then freeze. This is very easily made.—*Mrs. Cogswell, New York.*

ICE-CREAM.

One quart new milk, two eggs, two table-spoons corn starch; heat the milk in a dish set in hot water, then stir in the corn starch mixed smooth in a little of the milk; let it boil for one or two minutes, then remove from stove and cool, and stir in the egg and a half pound sugar. If to be extra nice, add a pint of rich cream, and one-fourth pound sugar, strain the mixture, and when cool add the flavoring, and freeze as follows: Prepare freezer in the usual manner, turn the crank one hundred times, then pour upon the ice and salt a quart boiling water from the tea-kettle. Fill up again with ice and salt, turn the crank fifty times one way and twenty-five the other (which serves to scrape the cream from sides of freezer); by this time it will turn very hard, indicating that the cream is frozen sufficiently.—*Mrs. Wm. Herrick, Minneapolis, Minn.*

LEMON ICE-CREAM.

Squeeze a dozen lemons, make the juice quite thick with white sugar, stir into it very slowly, three quarts of cream, and freeze. Orange ice-cream is prepared in the same way, using less sugar.

PINE-APPLE ICE-CREAM.

Three pints cream, two large ripe pine-apples, two pounds powdered sugar; slice the pine-apples thin, scatter the sugar between the slices, cover and let the fruit stand three hours, cut or chop it up in the syrup, and strain through a hair-sieve or double bag of coarse lace; beat gradually into the cream, and freeze as rapidly as possible; reserve a few pieces of pine-apple unsugared, cut into square bits, and stir through cream when half frozen, first a pint of well-whipped cream, and then the fruit. Peach ice-cream may be made in the same way.—*Mrs. L. M. T., New York City.*

STRAWBERRY ICE-CREAM.

Sprinkle strawberries with sugar, wash well and rub through a sieve; to a pint of the juice add half a pint of good cream, make it very sweet; freeze, and when beginning to set, stir in lightly one pint of cream whipped, and lastly a handful of whole strawberries

sweetened. It may then be put in a mold and imbedded in ice, or kept in the freezer; or mash with a potato-pounder in an earthen bowl one quart of strawberries with one pound of sugar; rub it through a colander, add one quart of sweet cream and freeze. Or, if not in the strawberry season, use the French bottled strawberries (or any canned ones), mix juice with half a pint of cream, sweeten and freeze; when partially set add whipped cream and strawberries.

KENTUCKY CREAM.

Make a half gallon rich boiled custard, sweeten to taste, add two table-spoons gelatine dissolved in a half cup cold milk; let the custard cool, put it in freezer, and as soon as it begins to freeze, add one pound raisins, one pint strawberry preserves, one quart whipped cream; stir and beat well like ice-cream. Blanched almonds or grated cocoa-nut are additions. Some prefer currants to raisins, and some also add citron chopped fine.—*Mrs. Gov. J. B. McCreary, Kentucky.*

APPLE ICE.

Grate, sweeten and freeze well-flavored apples, pears, peaches or quinces. Canned fruit may be mashed and prepared in the same way.

CURRANT ICE.

Boil down three pints of water and a pound and a half sugar to one quart, skim, add two cups of currant juice. and when partly frozen, add the whites of five eggs.

LEMON ICE.

To one pint of lemon juice, add one quart of sugar, and one quart of water, in which the thin rind of three lemons has been allowed to stand until highly flavored. When partly frozen add the whites of four eggs, beaten to a stiff froth.

ORANGE ICE.

Boil three-quarters of a pound of sugar in one quart of water; when cool add the juice of six oranges; steep the rinds in a little water, strain, and flavor to taste with it. The juice and rind of one or two lemons added to the orange is a great improvement. Freeze like ice-cream.

STRAWBERRY ICE.

Mash two quarts of strawberries with two pounds of sugar; let

stand an hour or more, squeeze in a straining cloth, pressing out all the juice; add an equal measure of water; and when half frozen, add the beaten whites of eggs in the proportion of three eggs to a quart.

TEA ICE-CREAM.

Pour over four table-spoons of Old Hyson tea, a pint of cream, scald in a custard-kettle, or by placing the dish containing it in a kettle of boiling water, remove from the fire, and let stand five minutes; strain it into a pint of cold cream, put on to scald again, and when hot mix with it four eggs and three-fourths pound sugar, well beaten together; let cool and freeze.—*Miss A. C. L., Pittsfield, Mass.*

WATER ICE.

To a quart of water, add one pound of sugar, flavor to taste, and freeze.

JELLIES AND JAMS.

Jellies were formerly reputed nourishing, digestible, and fit food for sick and delicate persons, but modern investigation places them second to the lean part of animals and birds. When made of gelatine, they have no nutrition, and are simply used to carry a palatable flavor.

Always make jellies in a porcelain kettle, if possible, but brass may be used if scoured very bright and the fruit is removed immediately on taking from the fire. Use the best refined or granulated sugar, and do not have the fruit, especially currants and grapes, overripe.

To extract the juice, place fruit in kettle with just enough water to keep from burning, stir often, and let remain on the fire until thoroughly scalded; or a better but rather slower method is to place it in a stone jar set within a kettle of tepid water, boil until the fruit is well softened, stirring frequently, and then strain a small quantity at a time through a strong coarse flannel or cotton bag wrung out of hot water, after which let it drain, and squeeze it with the hands as it cools, emptying the bag and rinsing it off each time it is used. The larger fruits, such as apples and quinces, should be cut in pieces, cores removed if at all defective, water added to just cover them, boiled gently until tender, turned into bag and placed to drain for three or four hours, or over night. Make not over two or three pints of jelly at a time, as larger quantities require longer boiling. As a general rule allow equal measures juice and sugar. Boil juice rapidly ten minutes from the first moment of boiling, skim, add sugar, and boil ten minutes longer; or spread the sugar

in a large dripping-pan, set in the oven, stir often to prevent burning, boil the juice just twenty minutes, add the hot sugar, let boil up once, and pour into the jelly-glasses immediately, as a thin skin forms over the surface which keeps out the air; cover with brandied tissue paper, cut to fit glass closely, cool quickly and set in a dry, cool, dark place. Jelly should be examined toward the end of summer, and if there are any signs of fermentation, reboil. Jelly needs more attention in damp, rainy seasons than in others. To test jelly, drop a little in a glass of very cold water, and if it immediately falls to the bottom it is done; or drop in a saucer, and set on ice or in a cool place; if it does not spread, but remains rounded, it is finished. Some strain through the bag into the glasses, but this involves waste, and if skimming is carefully done is not necessary. A little butter or lard, rubbed with a cloth on the outside of glasses or cans, will enable one to pour in the boiling fruit or liquid, the first spoon or two slowly, without breaking the glass. If jelly is not very firm, let it stand in the sun covered with bits of window-glass or pieces of mosquito netting, for a few days. Never attempt to make jelly in damp or cloudy weather if firmness and clearness are desired. Use a wooden or silver spoon to stir, dip with earthen cup, and cook in porcelain-lined kettles. Currants and berries should be made up as soon as picked; never let them stand over night. When ready to put away, cover with pieces of tissue or writing-paper cut to fit and pressed closely upon the jelly, and put on the lid or cover with thick paper, brushed over on the inside with the white of an egg, and turned down on the outside of glass.

APPLE OR BLACKBERRY JELLY.

Prepare nice, tart, juicy apples as in general directions, using three quarters of a pint of sugar to a pint of juice. Prepare blackberry jelly according to general directions for berries.

CALF'S-FOOT JELLY.

Cut across the first joint, and through the hoof, place in a large sauce-pan, cover with cold water, and bring quickly to the boiling point; when water boils, remove them, and wash thoroughly in cold water. When perfectly clean put into a porcelain-lined sauce-pan, add cold water in the proportion of three pints to two calf's

feet, put sauce-pan over fire, and when water boils, set aside to a cooler place, where it will simmer very slowly for five hours; strain the liquor through a fine sieve, or a coarse towel, let it stand over night to set, remove the fat that has risen to the top, dip a towel in boiling water, and wash the surface, which will be quite firm. Now place in a porcelain-lined sauce-pan, and melt, add juice of two lemons, rinds of three cut into strips, one-fourth pound of cut loaf-sugar, ten cloves, and one inch of cinnamon stick. Put the whites of three eggs, together with the shells (which must first be blanched in boiling water), into a bowl, beat them slightly, and pour them into the sauce-pan, continuing to use the egg-beater until the whole boils, when the pan should be drawn aside where it will simmer gently for ten minutes, skimming off all scum as it rises. While simmering, prepare a piece of flannel by pouring through it a little warm water; and when the jelly has simmered ten minutes, pour it through this bag into a bowl, and repeat the process of straining until it is perfectly clear, when add a half gill of sherry (or brandy, or brandy and sherry mixed in equal proportions), stir well, pour into molds, and place upon ice or in a cool place until jelly sets and becomes firm enough to turn out and serve.

CURRENT JELLY.

Do not pick from the stem, but carefully remove all leaves and imperfect fruit, place in a stone jar, and follow general directions; or place one pint currants, picked off the stem, and one pint sugar, in the kettle on the stove, scald well, skim out currants, and dry on plates; or make into jam with one-third currants and two-thirds raspberries, straining juice after sweetening, and cooking until it "jellies." After currants are dried put them in stone jars and cover closely.—*Mrs. A. B. M.*

CRANBERRY JELLY.

Prepare juice as in general directions, add one pound sugar to every pint, boil and skim, test by dropping a little into cold water (when it does not mingle with the water it is done), rinse glasses in cold water before pouring in the jelly to prevent sticking. The pulp may be sweetened and used for sauce.—*C. G. & E. W. Crane, Caldwell, N. J.*

CRAB APPLE JELLY.

Wash and quarter large Siberian crabs, but do not core, cover to the depth of an inch or two with cold water, and cook to a mush; pour into a coarse cotton bag or strainer, and when cool enough, press or squeeze hard, to extract all the juice. Take a piece of fine Swiss muslin or crinoline, wring out of water, spread over a colander placed over a crock, and with a cup dip the juice slowly in, allowing plenty of time to run through; repeat this process twice, rinsing out the muslin frequently. Allow the strained juice of four lemons to a peck of apples, and three quarters of a pound of sugar to each pint of juice. Boil the juice from ten to twenty minutes; while boiling sift in the sugar slowly, stirring constantly, and boil five minutes longer. This is generally sufficient, but it is always safer to "try it," and ascertain whether it will "jelly." This makes a very clear, sparkling jelly.—*Mrs. Carol Gaytes, Riverside, Ill.*

COFFEE JELLY.

Half box Coxe's gelatine soaked half an hour in a half tea-cup cold water (as little water as possible), one quart strong coffee, made as if for the table and sweetened to taste; add the dissolved gelatine to the hot coffee, stir well, strain into a mold rinsed with cold water just before using, set on ice or in a very cool place, and serve with whipped cream. This jelly is very pretty, formed in a circular mold with tube in center; when turned out fill the space in center with whipped cream heaped up a little.—*Mrs. A. Wilson, Rye, N. Y.*

EASTER JELLY.

Color calf's-foot jelly a bright yellow by steeping a small quantity of dried saffron leaves in the water. Pare lemons in long strips about the width of a straw, boil in water until tender, throw them into a rich syrup, and boil until clear. Make a blanc-mange of cream, color one-third pink with poke-berry syrup, one-third green with spinach, and leave the other white. Pour out eggs from a hole a half inch in diameter in the large end, wash and drain the shells carefully, set them in a basin of salt to fill, and pour in the blanc-mange slowly through a funnel, and place the dish in a refrigerator for several hours. When ready to serve, select a round, shallow

dish about as large as a hen's nest, form the jelly in it as a lining, scatter the strips of lemon peel over the edge like straws, remove the egg-shells carefully from the blanc-mange, and fill the nest with them.—*Mrs. C. M. Coates, Philadelphia.*

FOUR-FRUIT JELLY.

Take equal quantities of ripe strawberries, raspberries, currants, and red cherries, all should be fully ripe, and the cherries must be stoned, taking care to preserve the juice that escapes in stoning, and add it to the rest. Mix the fruit together, put it into a linen bag, and squeeze it thoroughly; when it has ceased to drip, measure the juice, and to every pint allow a pound and two ounces of the best loaf-sugar, in large lumps. Mix the juice and sugar together; put them in a porcelain-lined preserving kettle, and boil for half an hour, skimming frequently. Try the jelly by dipping out a spoonful, and holding it in the open air; if it congeals readily it is sufficiently done. *This jelly is very fine.*—*Mrs. E. S. Miller.*

GRAPE JELLY.

Prepare fruit and rub through a sieve; to every pound of pulp add a pound of sugar, stir well together, boil slowly twenty minutes, then follow general directions; or, prepare the juice, boil twenty minutes, and add one pound of sugar to one pound of juice after it is reduced by boiling; then boil ten or fifteen minutes. Or put on grapes just beginning to turn, boil, place in jelly-bag and let drain; to one pint juice add one pint sugar, boil twenty minutes, and just before it is done add one tea-spoon dissolved gum-arabic.

LEMON JELLY.

Three good-sized lemons sliced, half a pound white sugar, two ounces isinglass or gelatine dissolved in two quarts of cold water, a stick of cinnamon, and a little grated nutmeg. Beat the whites of three or four eggs, and when the gelatine is all dissolved stir them well with the other ingredients; boil five minutes, strain through a flannel jelly-bag into molds and set on ice; or the eggs, cinnamon and nutmeg may be omitted.—*Miss Ella L. Starr.*

ORANGE JELLY.

Two quarts water, four ounces gelatine, nine oranges and three lemons, a pound sugar, whites of three eggs; soak gelatine in a pint

of water, boil the three pints water and sugar together, skim well, add dissolved gelatine, orange and lemon juice, and beaten whites; let come to a boil, skim off carefully all scum, boil until it jellies, and pour jelly into mold. Strain, scum and add to mold.

PEACH JELLY.

Crack one-third of the kernels and put them in the jar with the peaches, which should be pared, stoned and sliced. Heat in a pot of boiling water, stirring occasionally until the fruit is well broken. Strain, and to every pint of peach juice add the juice of a lemon. Measure again, and to every pint of peach juice add a pound of sugar. Heat the sugar very hot, and add when the juice has boiled twenty minutes. Let it come to a boil and take instantly from the fire. This is very fine for jelly cake.

QUINCE JELLY.

Rub the quinces with a cloth until perfectly smooth, cut in small pieces, pack tight in a kettle, pour on cold water until level with the fruit, boil until very soft; make a three-cornered flannel bag, pour in fruit and hang up to drain, occasionally pressing on the top and sides to make the juice run more freely, taking care not to press hard enough to expel the pulp. There is not much need of pressing a bag made in this shape, as the weight of the fruit in the larger part causes the juice to flow freely at the point. To a pint of juice add a pint of sugar and boil fifteen minutes, or until it is jelly; pour into tumblers, or bowls, and finish according to general directions. If quinces are scarce, the parings and cores of quinces with good tart apples, boiled and strained as above, make excellent jelly, and the quinces are saved for preserves.—*Mrs. M. J. W.*

TRANSCENDENT CRAB-APPLE JELLY.

Transcendents or any variety of crab-apples, may be prepared as cultivated wild plums, adding flavoring of almond, lemon, peach, pine-apple or vanilla to the jelly in the proportion of one tea-spoon to two pints, or more if it is wished stronger, just before it is done.

PLUM JELLY.

If plums are wild (not cultivated) put in pan and sprinkle with soda and pour hot water over them, let stand a few moments and stir through them; take out and put on with water just to cover, or less if plums are very juicy; boil till soft, dip out juice with a china

cup; then strain the rest through small salt-bags (by the way, keep them for jelly-bags as they are just the thing), do not squeeze them. Take pound for pound of juice and sugar, or pint for pint, and boil for eight or ten minutes. Jelly will be nicer if only one measure or a measure and a half is made at one time; if more, boil longer; some boil juice ten or fifteen minutes, then add sugar and boil five minutes longer. It can be tested by dropping in a saucer and placing on ice or in a cool place; if it does not spread but remains rounded it is finished. If the plums are the cultivated wild plum, make as above without using the soda. Take the plums that are left and press through a sieve, then take pint for pint of sugar and pulp, boiling the latter half an hour and then adding sugar, boiling ten or fifteen minutes more. Half a pint sugar to a pint, makes a rich marmalade, and one-third pint to pint, boiling it longer, is nice canned, and used for pies, adding milk, eggs and sugar as for squash pies.

Plum-apple jelly may be made by preparing the juice of apples and plums as above (a nice proportion is one part plums to two parts apples; for instance, one peck of plums to two pecks apples); then mixing the juice and finish without flavoring. The marmalade is made in the same way as above. Some add a little ginger root to it. One bushel of apples and one peck of plums make forty pints of jelly, part crab-apple and part mixed, and sixteen quart glass cans of mixed marmalade. In making either kind of jelly the fruit may be squeezed and the juice strained twice through swiss or crinoline and made into jelly. The pulp can not then be used for marmalade.

PIE-PLANT JELLY.

Wash the stalks well, cut into pieces an inch long, put them into a preserving-kettle with enough water to cover them, and boil to a soft pulp; strain through a jelly-bag. To each pint of this juice add a pound of loaf-sugar; boil again, skimming often, and when it jellies on the skimmer remove it from the fire and put into jars.

J A M S .

In making jams, the fruit should be carefully cleaned and *thoroughly* bruised, as mashing it before cooking prevents it from becoming hard. Boil fifteen or twenty minutes before adding the sugar, as the flavor of the fruit is thus better preserved (usually allowing three-quarters of a pound of sugar to a pound of fruit), and then boil half an hour longer. Jams require almost constant stirring, and every house-keeper should be provided with a small paddle with handle at right angles with the blade (similar to an apple-butter "stirrer," only smaller), to be used in making jams and marmalades. Jams are made from the more juicy berries, such as blackberries, currants, raspberries, strawberries, etc.; marmalades from the firmer fruits, such as pine-apples, peaches and apricots. Both require the closest attention, as the slightest degree of burning ruins the flavor. They must be boiled sufficiently, and have plenty of sugar to keep well.

To tell when any jam or marmalade is sufficiently cooked, take out some of it on a plate and let it cool. If no juice or moisture gathers about it, and it looks dry and glistening, it is done thoroughly. Put up in glass or small stone jars, and seal or secure like canned fruits or jellies. Keep jellies and jams in a cool, dry, and dark place.

CURRANT JAM.

Pick from stems and wash thoroughly with the hands, put into a preserving kettle and boil fifteen or twenty minutes, stirring often, and skimming off any scum that may arise; then add sugar in the proportion of three-fourths pound sugar to one pound fruit, or, by measure, one coffee-cup of sugar to one pint mashed fruit; boil thirty minutes longer, stirring almost constantly. When done, pour in small jars or glasses, and either seal or secure like jelly, by first pressing paper, cut to fit the glasses, down close on the fruit, and then larger papers, brushed on the inside with white of eggs, with the edges turned down over the outside of the glass.

GOOSEBERRY JAM.

Stew the berries in a little water, press through a coarse sieve, return to the kettle, add three-fourths pound sugar to each pound of the pulped gooseberry; boil three-quarters of an hour, stirring constantly; pour in jars or bowls, and cover as directed for currant jams.—*Mrs. C. Meade, Tenn.*

GRAPE OR PLUM JAM.

Stew in a little water, and press the fruit through a colander or coarse sieve, adding a little water to plums to get all the pulp through; add sugar, and finish as in other jams.

RASPBERRY JAM.

Make by itself, or, better, combined with currants in the proportion of one-third currants to two-thirds raspberries; mash the fruit well, and proceed as in currant jam.

Make blackberry jam like raspberry, except that it should not be mixed with currants.

Strawberry jam is made exactly like blackberry.

FRENCH JAM.

The addition of one pound of raisins to each gallon of currant jam converts this into very fine French jam.—*Mrs. S. C., Paris, Ky.*

FRUIT JELLY.

Take one box of gelatine, soak it one hour in a pint of cold water; when well soaked pour on a pint of boiling water; then put in a quart of any kind of fruit, strawberries, raspberries or cherries being nice; add half cup sugar, one spoonful of extract of lemon; pour into a mold, and when cold eat with cream and sugar or whipped cream. It is delicious.—*Miss L. A. C., Ky.*

WINE JELLY.

One ounce Coxe's gelatine, one pound loaf sugar; dissolve gelatine in a pint boiling water, add sugar and a quart of white wine; stir mixture very hard and pour in mold; when congealed, wrap mold in a cloth dipped in warm water, turn out jelly and eat with cream.—*Mrs. S. P. H., Ga.*

MEATS.

Inattention to the temperature of the water and too early application of salt cause great waste in boiling meats. To make fresh meat rich and nutritious it should be placed in a kettle of *boiling* water (pure soft water is best), skimmed well as soon as it begins to boil again, and placed where it will *slowly* but constantly boil. The meat should be occasionally turned and kept well under the water, and fresh hot water supplied as it evaporates in boiling. Plunging in hot water hardens the fibrine on the outside, encasing and retaining the rich juices—and the whole theory of correct cooking, in a nut-shell, is to retain as much as possible of the nutriment of food. No salt should be added until the meat is nearly done, as it extracts the juices of the meat if added too soon. Boil gently, as rapid boiling hardens the fibrine and renders the meat hard, tasteless, and scarcely more nutritious than leather, without really hastening the process of cooking, every degree of heat beyond the boiling point being worse than wasted. There is a pithy saying: “The pot should only smile, not laugh.” The bubbles should appear in one part of the surface of the water only, not all over it. This differs from “simmering,” as in the latter there is merely a sizzling on the side of the pan. Salt meat should be put on in cold water so that it may freshen in cooking. Allow twenty minutes to the pound for fresh, and thirty-five for salt meats, the time to be modified, of course, by the quality of the meat. A pod of red pepper in the water will prevent the unpleasant odor of boiling from filling the house.

Roasting proper is almost unknown in these days of stoves and ranges—baking, a much inferior process, having taken its place. In roasting the joint is placed close to a brisk fire, turned so as to expose every part to the heat, and then moved back to finish in a more moderate heat. The roast should be basted frequently with the drippings, and, when half cooked, with salt and water.

To roast in oven, the preparations are very simple. The fire must be bright and the oven hot. The roast will need no washing if it comes from a cleanly butcher; wiping with a towel dampened in cold water is all that is needed; if washing is necessary, dash over quickly with cold water and wipe dry. If meat has been kept a little too long, wash in vinegar, wipe dry, and dust with a *very little* flour to absorb the moisture. Place in pan, on a tripod, or two or three clean bits of wood laid cross-wise of pan, to keep it out of the fat. If meat is very lean, add a table-spoon or two of water; if fat, the juices of the meat will be sufficient, and the addition of the water renders it juiceless and tasteless. While the meat is in the oven, keep the fire hot and bright, baste several times, and when about half done turn it, always keeping the thick part of the meat in the hottest part of the oven. Take care that every part of the roast, including the fat of the tenderloin, is cooked so that the texture is changed.

If the fire has been properly made, and the roast is not large, it should not require replenishing, but, if necessary, add a little fuel at a time, so as not to check the fire, instead of waiting until a great deal must be added to keep up the bright heat. Most persons like roast beef and mutton underdone, and less time is required to cook them than for pork and veal or lamb, which must be very well done. Fifteen minutes to the pound and fifteen minutes longer is the rule for beef and mutton, and twenty minutes to the pound and twenty minutes longer for pork, veal and lamb. The directions for beef apply equally well to pork, veal, mutton and lamb. Underdone meat is cooked throughout, so that the bright red juices follow the knife of the carver; if it is a livid purple it is raw, and unfit for food. When done, the roast should be a rich brown, and the bottom of the pan covered with a thick glaze. Remove the joint, sift *evenly* over with fine salt, and it is

ready to serve. Never salt before or while cooking, as it draws out the juices. To prepare the gravy, pour off the fat gently, holding the pan steadily so as not to lose the gravy which underlies it; put pan on the stove, pour into it half a cup of boiling water (vary the quantity with the size of the roast; soup of any kind is better than water if at hand), add a little salt, stir with a spoon until the particles adhering to the sides of the pan are removed and dissolved, making a rich, brown gravy (some mix flour and water, and add as thickening).

In roasting all meats, success depends upon basting frequently (by dipping the gravy from the pan over the meat with a large spoon), turning often so as to prevent burning, and carefully regulating the heat of the oven. Allow fifteen to twenty-five minutes to the pound in roasting, according as it is to be rare or well done, taking into consideration the quality of the meat. Roasts prepared with dressing require more time. In roasting meats many think it better not to add any water until the meat has been in the oven about half an hour, or until it begins to brown.

Broiling is the most wholesome method of cooking meats, and is most acceptable to invalids. Tough steak is made more tender by pounding or hacking with a dull knife, but some of the juices are lost by the operation; cutting it across in small squares with a *sharp* knife on both sides is better than either. Tough meats are also improved by laying for two hours on a dish containing three or four table-spoons each of vinegar and salad oil (or butter), a little pepper, but no salt; turn every twenty minutes. The action of the oil and vinegar softens the fibers without extracting their juices. Trim off all superfluous fat, but never wash a freshly-cut steak. Never salt or pepper steak or chops before or while cooking, but if very lean, dip in melted butter. Place the steak on a hot, well-greased gridiron, turn often so that the outside may be seared at once; when done, which will require from five to ten minutes, dish on a hot platter, season with salt and pepper and bits of butter, cover with a hot platter and serve at once. A small pair of tongs are best to turn steaks, as piercing with a fork frees the juices. If fat drips on the coals below, the blaze may be extinguished by sprinkling with salt, always withdrawing the gridiron to prevent the

steak from acquiring a smoky flavor. Always have a brisk fire, whether you cook in a patent broiler directly over the fire, or on a gridiron over a bed of live coals. Broiling steak is the very last thing to be done in getting breakfast or dinner; every other dish should be ready for the table, so that this may have the cook's undivided attention. A steel gridiron with slender bars is best, as the common broad, flat iron bars fry and scorch the meat, imparting a disagreeable flavor. In using the patent broilers, such as the "American" and the later and better "Dover," care must be used to keep all doors and lids of stove or range closed during the process. The dampers which shut off the draft to the chimney should be thrown open before beginning, to take the flames in that direction. Never take the lid from broiler without first removing it from over the fire, as the smoke and flames rush out past the meat and smoke it.

Frying is properly cooking in fat enough to cover the article, and when the fat is hot, and properly managed, the food is crisped at the surface, and does not absorb the fat. The process of cooking in just enough fat to prevent sticking has not yet been named in English, and is *sautéing*, but is popularly known as frying, and ought to be banished from all civilized kitchens. The secret of success in frying is what the French call the "surprise." The fire must be hot enough to sear the surface and make it impervious to the fat, and at the same time seal up the rich juices. As soon as the meat is browned by this sudden application of heat, the pan may be moved to a cooler place on the stove, that the process may be finished more slowly. For instructions as to heating the fat, see what is said under head of "Fritters." When improperly done, frying results in an unwholesome and greasy mess, unfit for food, but with care, plenty of fat (which may be used again and again), and the right degree of heat, nothing is easier than to produce a crisp, delicious, and healthful dish.

To thaw frozen meat, place in a warm room over night, or lay it for a few hours in cold water—the latter plan being the best. The ice which forms on the surface as it thaws is easily removed. If cooked before it is entirely thawed, it will be tough. Meat once frozen should not be allowed to thaw until just before cooking.

The most economical way to cut a ham is to slice, for the same meal, from the large end as well as from the thickest part; in this way a part of best and a part of the less desirable is brought on, and the waste of the meal is from the poorest, as the best is eaten first. After cutting a ham, if not to be cut from again soon, rub the cut side with corn meal; this prevents the ham from becoming rancid, and rubs off easily when the ham is needed again.

Beef in boiling loses rather more than one-quarter; in roasting it loses one-third; legs of mutton lose one-fifth in boiling, and one-third in roasting, and a loin of mutton in roasting loses rather more than a third.

Beef suet may be kept a long time in a cool place without freezing, or by burying it deep in the flour barrel so as to entirely exclude the air.

The garnishes for meats are parsley, slices of lemon, sliced carrot, sliced beets, and currant jelly.

For hints on buying meats, see "Marketing."

BROILED BEEFSTEAK.

Lay a thick tender steak upon a gridiron well greased with butter or beef suet, over hot coals; when done on one side have ready the warmed platter with a little butter on it, lay the steak, without pressing it, upon the platter with the cooked side down so that the juices which have gathered may run on the platter, quickly place it again on gridiron, and cook the other side. When done to liking, put on platter again, spread lightly with butter, season with salt and pepper, and place where it will keep warm (over boiling steam is best) for a few moments, but do not let butter become oily. Serve on hot plates. Many prefer to *sear* on one side, turn immediately and sear the other, and finish cooking, turning often; garnish with fried sliced potatoes, or with browned potato balls the size of a marble, piled at each end of platter.—*Mrs. W. W. W.*

FRIED BEEFSTEAK.

When the means to broil are not at hand, the next best method is to heat the frying pan very hot, put in steak previously hacked, let remain a few moments, loosen with a knife and turn quickly several times; repeat this, and when done transfer to a hot platter,

salt, pepper, and put over it bits of butter; pile the steaks one on top of another, and cover with a hot platter. This way of frying is both healthful and delicate. Or, heat the skillet, trim off the fat from the steak, cut in small bits and set on to fry; meanwhile pound steak, then draw the bits of suet to one side and put in the steak, turn quickly over several times so as to sear the outside, take out on a hot platter previously prepared with salt and pepper, dredge well, return to skillet, repeating the operation until the steak is done; dish on a hot platter, covering with another platter, and place where it will keep hot while making the gravy. Place a table-spoon dry flour in the skillet, being sure to have the fat boiling hot, stir until brown and free from lumps (the bits of suet may be left in, drawing them to one side until the flour is browned), pour in about half a pint boiling water (milk or cream is better), stir well, season with pepper and salt, and serve in a gravy tureen. Spread bits of butter over steak and send to table at once. This is more economical, but not so wholesome as broiling.

BEEFSTEAK SMOTHERED IN ONIONS.

Slice the onions thin and drop in cold water: put steak in pan with a little suet. Skim out onions and add to steak, season with pepper and salt, cover tightly, and put over the fire. When the juice of the onions has dried up, and the meat has browned on one side, remove onions, turn steak, replace onions, and fry till done, being careful not to burn.

BOILED CORNED BEEF.

Soak over night if very salt, but if beef is young and properly corned this is not necessary; pour over it cold water enough to cover it well, after washing off the salt. The rule for boiling meats is twenty-five minutes to a pound, but corned beef should be placed on a part of the stove or range where it will simmer, not boil, uninterruptedly from four to six hours, according to the size of the piece. If to be served cold, some let the meat remain in the liquor until cold, and some let tough beef remain in the liquor until the next day, and bring it to the boiling point just before serving. Simmer a brisket or plate-piece until the bones are easily removed, fold over, forming a square or oblong piece, place sufficient weight on

top to press the parts closely together, and set where it will become cold. This gives a firm, solid piece to cut in slices, and is a delightful relish. Boil liquor down, remove the fat, season with pepper or sweet herbs, and save it to pour over finely minced scraps and pieces of beef; press the meat firmly into a mold, pour over it the liquor, and place over it a close cover with a weight upon it. When turned from the mold, garnish with sprigs of parsley or celery, and serve with fancy pickles or French mustard.—*Mrs. S. H. J.*

BEEF A LA MODE.

In a piece of the rump, cut deep openings with a sharp knife; put in pieces of pork cut into dice, previously rolled in pepper, salt, cloves and nutmeg. Into an iron stew-pan lay pieces of pork, sliced onions, slices of lemon, one or two carrots and a bay-leaf; lay the meat on and put over it a piece of bread-crust as large as the hand, a half-pint wine and a little vinegar, and afterwards an equal quantity of water or broth, till the meat is half covered; cover the dish close and cook till tender. Then take it out, rub the gravy thoroughly through a sieve, skim off the fat, add some sour cream, return to the stew-pan and cook ten minutes. Instead of the cream, capers or sliced cucumber pickles can be added to the gravy if preferred, or a handful of grated ginger-bread or rye bread. The meat can also be laid for some days before in a spiced vinegar or wine pickle.—*Mrs. L. S. Williston, Heidelberg, Germany.*

BOILED BEEF TONGUE.

Wash clean, put in the pot with water to cover it, a pint of salt, and a small pod of red pepper; if the water boils away, add more so as to keep the tongue nearly covered until done; boil until it can be pierced easily with a fork, take out, and if needed for present use, take off the skin and set away to cool; if to be kept some days, do not peel until wanted for table. The same amount of salt will do for three tongues if the pot is large enough to hold them, always remembering to keep sufficient water in the kettle to cover all while boiling. Soak salt tongue over night, and cook in same way, omitting the salt. Or, after peeling, place the tongue in sauce-pan with one cup water, one-half cup vinegar, four table-spoons sugar, and cook till liquor is evaporated.—*M. J. W.*

RAGOUT OF BEEF.

For six pounds of the round, take half dozen ripe tomatoes, cut up with two or three onions in a vessel with a tight cover, add half a dozen cloves, a stick of cinnamon, and a little whole black pepper; cut gashes in the meat, and stuff them with half pound of fat salt pork, cut into square bits; place the meat on the other ingredients, and pour over them half a cup of vinegar and a cup of water; cover tightly, and bake in a moderate oven; cook slowly four or five hours, and, when about half done, salt to taste. When done, take out the meat, strain the gravy through a colander and thicken with flour.—*Mrs. D. W. R., Washington City.*

ROAST BEEF WITH PUDDING.

Bake exactly as directed for ordinary roast for the table; then make a Yorkshire pudding, to eat like vegetables with the roast, as follows: For every pint of milk take three eggs, three cups of flour, and a pinch of salt; stir to a smooth batter, and pour into the dripping-pan under the meat, half an hour before it is done.—*Mrs. C. T. Carson.*

ROAST BEEF.

Take a rib-piece or loin-roast of seven to eight pounds. *Beat* it thoroughly all over, lay it in the roasting dish and baste it with melted butter. Put it inside the well-heated oven, and baste frequently with its own fat, which will make it brown and tender. If, when it is cooking fast, the gravy is growing too brown, turn a glass of German cooking wine into the bottom of the pan, and repeat this as often as the gravy cooks away. The roast needs about two hours time to be done, and must be brown outside but inside still a little red. Season with salt and pepper. Squeeze a little lemon juice over it, and also turn the gravy upon it, after skimming off all fat.—*Mrs. L. S. Williston, Heidelberg, Germany.*

A BROWN STEW.

Put on stove a rather thick piece of beef with little bone and some fat; four hours before needed, pour on just *boiling* water enough to cover, cover with a close-fitting lid, boil gently, and as the water boils away add only just enough from time to time to keep from burning, so that when the meat is tender, the water may

all be boiled away, as the fat will allow the meat to brown without burning; turn occasionally, brown evenly over a slow fire, and make a gravy, by stirring flour and water together and adding to the drippings; season with salt an hour before it is done.—*Mrs. Ceba Hull.*

STEWED BEEF.

Take a piece of the rump, pound it till tender, lay in an iron vessel previously lined with slices of pork and onions, with a few pepper-corns, dredge it with salt, and baste with melted butter. Cover close, over a good heat, and when it has fried a nice brown, add one pint German cooking wine and as much more good soup stock, and stew it till soft. Before serving, take out the meat, skim off the fat, add a table-spoon of flour mixed smooth with broth, add gradually still more broth, strain it through a sieve and turn over the previously dished meat. The meat can be laid for some days before in vinegar, or in a spiced pickle, or be basted with either occasionally instead of lying in it.

SPICED BEEF TONGUE.

Rub into the tongue a mixture of half a pint of sugar, a piece of saltpeter the size of a pea, and a table-spoon of ground cloves; immerse it in a brine made of three-fourths pound salt to two quarts water, taking care that it is kept covered; let lie two weeks, take out, wash well, and dry with a cloth; roll out a thin paste made of flour and water, wrap the tongue in it, and put it in pan to bake; bake slowly, basting well with lard and water; when done, remove paste and skin, and serve.

FRIED LIVER.

Cut in thin slices and place on a platter, pour on boiling water and immediately pour it off (this seals the outside, takes away the unpleasant flavor, and makes it much more palatable); have ready in skillet on the stove, some hot lard or beef drippings, or both together, dredge the liver with rolled crackers or dried bread-crumbs rolled fine and nicely seasoned with pepper and salt, put in skillet, placing the tin cover on, fry slowly until both sides are dark-brown, when the liver will be thoroughly cooked. The time required is about a quarter of an hour.

LARDED LIVER.

Lard a calf's liver with bacon or ham, season with salt and pepper, tie a cord around the liver to keep in shape, put in a kettle with one quart of cold water, a quarter of a pound of bacon, one onion chopped fine, and one tea-spoon sweet marjoram; let simmer slowly for two hours, pour off gravy into gravy-dish, and brown liver in kettle. Serve with the gravy.—*Mrs. E. L. Fay, Washington Heights, New York City.*

FRIED TRIPE.

Dredge with flour, or dip in egg and cracker crumbs, fry in hot butter, or other fat, until a delicate brown on both sides, lay it on a dish, add vinegar to the gravy, and pour over the tripe (or the vinegar may be omitted, and the gravy added, or the tripe may be served without vinegar or gravy). Or make a batter by mixing gradually one cup of flour with one of sweet milk, then add an egg well beaten and a little salt; drain the tripe, dip in batter, and fry in hot drippings or lard. Salt pork and pig's-feet may be cooked by the same rule. In buying tripe get the "honey-combed."

To fricassee tripe, cut it in narrow strips, add water or milk to it, and a good bit of butter rolled in flour, season with pepper and a little salt, let simmer slowly for some time, and serve hot garnished with parsley.

SOUSED TRIPE.

After preparing it according to directions in "How to cut and cure meats," place in a stone jar in layers, seasoning every layer with pepper and salt, and pour over boiling vinegar, in which, if desired, a few whole cloves, a sprinkle of mace, and a stick of cinnamon have been boiled; or cover with the jelly or liquor in which the tripe was boiled. When wanted for table, take out of jar, scrape off the liquid, and either broil, fricassee, fry in butter, or fry plain.—*Mrs. Eliza T. Carson, Mt. Pleasant Farm.*

TOAD-IN-THE-HOLE.

Mix one pint flour and one egg with milk enough to make a batter (like that for batter-cakes), and a little salt; grease dish well with butter, put in lamb chops, add a little water with pepper and salt, pour batter over it, and bake for one hour.

BOILED MUTTON WITH CAPER SAUCE.

Have ready a pot of boiling water, and throw in a handful of salt; wash a leg of mutton and rub salt through it. If it is to be rare, cook about two hours; if well done, three hours or longer, according to size. Boil a pint of milk, thicken with flour well blended, add butter, salt, pepper and two table-spoons of capers, or mint sauce if preferred.—*Mrs. E. L. F.*

LAMB STEWED WITH PEASE.

Cut the neck or breast in pieces, put it in a stew-pan with some salt pork sliced thin, and enough water to cover it; cover close and let stew until the meat is tender, then skim free from scum, add a quart of green pease shelled, and more hot water, if necessary; cover till the pease are done tender, then add a bit of butter rolled in flour, and pepper to taste; let simmer for a few minutes and serve.

MUTTON CHOPS.

Season with salt and pepper, put in skillet, cover closely, and fry five minutes, turning over once; dip each chop in beaten egg, then in cracker or bread-crumbs, and fry till tender or nicely browned on each side; or put in oven in a dripping-pan, with a little water, salt and pepper; baste frequently and bake until brown. To broil lamb chops, trim neatly, broil over a clear fire, season with pepper and salt, and serve with green pease.

LEG OF MUTTON A LA VENISON.

Remove all rough fat from a leg of mutton, lay in a deep earthen dish, and rub into the meat very thoroughly the following mixture: One table-spoon salt, one each of celery, salt, brown sugar, black pepper, made mustard, allspice, and sweet herbs mixed and powdered. After these have been rubbed into all parts of meat, pour over it slowly a tea-cup good vinegar, cover tightly and set in a cool place for four or five days, turning ham, and basting it with liquid three or four times a day. To cook, leave in a clean kettle a quart boiling water, have in kettle an inverted tin-pan or rack made for the purpose; on it lay ham just as taken out of pickle; cover kettle tightly, and stew for four hours. Do not allow water to touch the meat. Add a tea-cup of hot water to the pickle.

and baste the ham with it. When ready to serve, thicken the liquid in the kettle with flour, strain through a fine strainer, and serve the meat with it and a relish of currant jelly.

FROGS.

Frogs may be broiled, or made into a fricassee seasoned with tomato catsup. The hind legs alone are eaten, and are a great delicacy.

FRICATELLI.

Chop raw fresh pork very fine, add a little salt, plenty of pepper, and two small onions chopped fine, half as much bread as there is meat, soaked until soft, two eggs; mix well together, make into oblong patties, and fry like oysters. These are nice for breakfast; if used for supper, serve with sliced lemon.—*Mrs. W. F. Wilcox.*

BONED HAM.

Having soaked a well-cured ham in tepid water over night, boil it till perfectly tender, putting it on in warm water; take up in a wooden tray, let cool, remove bone carefully, press the ham again into shape, return to boiling liquor, remove pot from fire, and let the ham remain in it till cold. Cut across and serve cold.—*Miss L. L. Richmond.*

BOILED HAM.

Pour boiling water over it and let stand until cool enough to wash, scrape clean (some have a coarse hair-brush on purpose for cleaning hams), put in a thoroughly cleansed boiler with cold water enough to cover; bring to the boiling point and then place on back part of stove to *simmer* steadily for six or seven hours or till tender when pierced with a fork (if the ham weighs twelve pounds); be careful to keep water at boiling point, and not to allow it to go much above it. Turn the ham once or twice in the water; when done take up and put into a baking-pan to skin; dip the hands in cold water, take the skin between the fingers and peel as you would an orange; set in a moderate oven, placing the lean side of the ham downward, and if you like, sift over pounded or rolled crackers; bake one hour. The baking brings out a great quantity of fat, leaving the meat much more delicate, and in warm weather it will keep in a dry, cool place a long time; if there is a tendency to mold, set it a little while into the oven again. Or, after the ham is boiled

and peeled, cover with the white of a raw egg, and sprinkle sugar or fine bread-crumbs over it; or cover with a regular cake-icing, place in the oven and brown; or, quarter two onions, stick whole allspice and black pepper in the quarters, with a knife make slits in the outside of the ham in which put the onions, place in dripping-pan, lay parsley around, and bake till nicely browned. Or, after boiling and peeling, dust with sugar, and pass a hot knife over it until it forms a caramel glaze, and serve without baking. A still nicer way is to glaze with strong meat jelly or any savory jelly at hand, boiled down rapidly (taking great care to prevent burning) until it is like glue. Brush this jelly over the ham when cool, and it makes it an elegant dish. The nicest portion of a boiled ham may be served in slices, and the ragged parts and odds and ends chopped fine for sandwiches, or by adding three eggs to one pint of chopped ham a delicious omelet may be made. If the ham is very salt, it should lie in water over night.

BROILED HAM.

Cut the ham in slices of medium thickness, place on a hot grid-iron, and broil until the fat readily flows out and the meat is slightly browned, take from the gridiron with a knife and fork, drop into a pan of cold water, then return again to the gridiron, repeat several times, and the ham is done; place in a hot platter, add a few lumps of butter, and serve at once. If too fat, trim off a part; it is almost impossible to broil the fat part without burning, but this does not impair the taste. Pickled pork and breakfast bacon may be broiled in the same way.—*Mrs. A. E. Brand, Minneapolis, Minn.*

DELICIOUS FRIED HAM.

Place the slices in boiling water and cook till tender; put in frying-pan and brown, and dish on a platter; fry some eggs by dripping gravy over them until done, instead of turning; take up carefully and lay them on the slices of ham.—*Mrs. J. F. Woods, Milford Center.*

BAKED PIG.

Take a pig about six weeks old, nicely prepared, score in squares, and rub lard all over it; make a dressing of two quarts of corn meal salted as if for bread, and mix to a stiff bread with boiling water; make into pans and bake. After this is baked brown, break it up, and add to it one-fourth pound of butter, pepper to taste,

and thyme. Fill the pig till plump, sew it up, and place it on its knees in the pan, which fill with as much water as will cook it. Baste it very frequently with the gravy, also two red pepper pods. Turn while baking same as turkey, and continue to baste till done. Some use turkey-dressing instead of above.—*Mrs. M. L. Blanton, Nashville, Tenn.*

SPARE-RIB POT-PIE.

Cut the spare-ribs once across and then in strips three or four inches wide, put on in kettle with hot water enough to cover, stew until tender, season with salt and pepper, and turn out of kettle; replace a layer of spare-ribs in the bottom, add a layer of peeled potatoes (quartered if large), some bits of butter, some small squares of baking-powder dough rolled quite thin, season again, then another layer of spare-ribs, and so on until the kettle is two-thirds full, leaving the squares of crust for the last layer; then add the liquor in which the spare-ribs were boiled, and hot water if needed, cover, boil half to three-quarters of an hour, being careful to add hot water so as not to let it boil dry. The crust can be made of light biscuit dough, without egg or sugar, as follows: Roll thin, cut out, let rise, and use for pie, remembering to have plenty of water in the kettle, so that when the pie is made and the cover on, it need not be removed until dished. If, after taking up, there is not sufficient gravy, add hot water and flour and butter rubbed together; season to taste, and serve. To warm over pot-pie, set it in a dripping-pan in the oven, add lumps of butter with gravy or hot water; more squares of dough may be laid on the top.—*Mrs. W. W. W.*

PIGS'-FEET SOUSE.

Cut off the horny parts of feet and toes, scrape, clean, and wash thoroughly, singe off the stray hairs, place in a kettle with plenty of water, boil, skim, pour off water and add fresh, and boil until the bones will pull out easily; do not bone, but pack in a stone jar with pepper and salt sprinkled between each layer; cover with good cider vinegar. When wanted for the table, take out a sufficient quantity, put in a hot skillet, add more vinegar, salt, and pepper if needed, boil until thoroughly heated, stir in a smooth thickening of flour and water, and boil until flour is cooked; serve hot as a nice breakfast dish. Or, when the feet have boiled until perfectly

tender, remove the bones and pack in stone jar as above; slice down cold when wanted for use. Let the liquor in which the feet are boiled stand over night; in the morning remove the fat and prepare and preserve for use as directed in the Medical Department.

PIG'S-HEAD CHEESE.

Having thoroughly cleaned a hog's or pig's head, split it in two, take out the eyes and the brain; clean the ears, throw scalding water over the head and ears, then scrape them well; when very clean, put in a kettle with water to cover it, and set it over a rather quick fire; skim it as any scum rises; when boiled so that the flesh leaves the bones, take it from the water with a skimmer into a large wooden bowl or tray; then take out every particle of bone, chop the meat fine, season to taste with salt and pepper (a little pounded sage may be added), spread a cloth over the colander, put the meat in, fold cloth closely over it, lay a weight on it so that it may press the whole surface equally (if it be lean use a heavy weight, if fat, a lighter one); when cold take off weight, remove from colander, and place in crock. Some add vinegar in proportion of one pint to a gallon crock. Clarify the fat from the cloth, colander, and liquor of the pot, and use for frying.

FRIED PORKSTEAKS.

Fry like beefsteaks, with pepper and salt; or sprinkle with dry powdered sage if the sausage flavor is liked.—*Mrs. B. A. Fay.*

FRIED SALT PORK.

Cut in rather thin slices, and freshen by letting lie an hour or two in cold water or milk and water, roll in flour and fry till crisp (if in a hurry, pour boiling water on the slices, let stand a few minutes, drain, roll in flour and fry as before); drain off most of the grease from frying-pan, stir in while hot one or two table-spoons of flour, about half a pint new milk, a little pepper, and salt if not salt enough already from the meat; let boil and pour into gravy dish. This makes a nice white gravy when properly made.

ROAST PORK.

A small loin of pork, three table-spoons bread-crumbs, one onion, half a tea-spoon chopped sage, half tea-spoon salt, half tea-spoon pepper, one ounce chopped suet, one table-spoon drippings. Sepa-

rate each joint of the loin with the chopper, and then make an incision with a knife into the thick part of the pork in which to put the stuffing. Prepare the stuffing by mixing the bread-crumbs together with the onion, which must have previously been finely chopped. Add to this the sage, pepper, salt and suet, and when all is thoroughly mixed, press the mixture snugly into the incision already made in the pork, and sew together the edges of the meat with needle and thread, to confine the stuffing. Grease well a sheet of kitchen paper, with drippings, place the loin into this, securing it with a wrapping of twine. Put to bake in a dry baking-pan, in a brisk oven, basting immediately and constantly as the grease draws out, and roast a length of time, allowing twenty minutes to the pound and twenty minutes longer. Serve with apple-sauce or apple-fritters.—*Miss M. L. Dods.*

ROAST SPARE-RIB.

Trim off the rough ends neatly, crack the ribs across the middle, rub with salt and sprinkle with pepper, fold over, stuff with turkey-dressing, sew up tightly, place in dripping-pan with pint of water, baste frequently, turning over once so as to bake both sides equally until a rich brown.

YANKEE PORK AND BEANS.

Pick over carefully a quart of beans and let them soak over night; in the morning wash and drain in another water, put on to boil in cold water with half a teaspoon of soda; boil about thirty minutes (when done the skin of a bean will crack if taken out and blown upon), drain, and put in an earthen pot first a slice of pork and then the beans, with two or three table-spoons of molasses. When the beans are in the pot, put in the center half or three-fourths of a pound of well-washed salt pork with the rind scored in slices or squares, and uppermost, season with pepper and salt if needed; cover all with hot water, and bake six hours or longer in a moderate oven, adding hot water as needed; they can not be baked too long. Keep covered so that they will not burn on the top, but remove cover an hour or two before serving, to brown the top and crisp the pork. This is the Yankee dish for Sunday breakfast. It is often baked the day before, allowed to remain in the oven all

night, and browned in the morning. Serve in the dish in which they are cooked, and always have enough left to know the luxury of cold beans, or baked beans warmed over. If salt pork is too robust for the appetites to be served, season delicately with salt, pepper, and a little butter, and roast a fresh spare-rib to serve with them.

FRIED VEAL CUTLETS.

Make a batter of half pint of milk, a well-beaten egg, and flour; fry the veal brown in sweet lard or beef-drippings, dip it in the batter and fry again till brown; drop some spoonfuls of batter in the hot lard after the veal is taken up, and serve them on top of the meat; put a little flour paste in the gravy with salt and pepper, let it come to a boil and pour it over the whole. The veal should be cut thin, pounded, and cooked nearly an hour. Cracker crumbs and egg may be used instead of batter, but the skillet should then be kept covered, and the veal cooked slowly for half an hour over a moderate fire. If a gravy is wanted sprinkle a little flour in the pan, add salt and pepper and a little water, let come to a boil, and pour over the cutlets; or, pound well, squeeze juice of lemon over the slices, let stand an hour or two, dip in beaten egg and then in fine bread crumbs (if no stale bread is at hand dry slices in a cool oven), plunge at once into *hot* fat enough to cover. The slices will brown before they are thoroughly cooked, and the pan should be drawn aside to a cooler place to "finish" more slowly.

Fish may be fried in the same way; when done the meat will separate readily from the bone when a knife is inserted. They may be dipped in milk and then in flour, instead of in egg and bread-crums; sift salt evenly over the meat or fish just before serving. The bread-crums should be fine; if coarse, they crumble off with the egg in cooking.

VEAL LOAF.

Chop fine three pounds of leg or loin of veal and three-fourths pound salt pork, chopped finely together; roll one dozen crackers, put half of them in the veal with two eggs, season with pepper and a little salt if needed; mix all together and make into a solid form; then take the crackers that are left and spread smoothly over the outside; bake one hour, and eat cold.—*Gov. Tilden, N. Y.*

ROAST LOIN OF VEAL.

Wash and rub thoroughly with salt and pepper, leaving in the kidney, around which put plenty of salt; roll up, let stand two hours; in the meantime make dressing of bread-crumbs, salt, pepper, and chopped parsley or thyme moistened with a little hot water and butter—some prefer chopped salt pork—also add an egg. Unroll the veal, put the dressing well around the kidney, fold, and secure well with several yards white cotton twine, covering the meat in all directions; place in the dripping-pan with the thick side down, put to bake in a rather hot oven, graduating it to moderate heat afterward; in half an hour add a little hot water to the pan, baste often; in another half hour turn over the roast, and when nearly done, dredge lightly with flour, and baste with melted butter. Before serving, carefully remove the twine. A four-pound roast thus prepared will bake thoroughly tender in about two hours. To make the gravy, skim off fat if there is too much in the drippings, dredge some flour in the pan, stir until it browns, add some hot water if necessary, boil a few moments and serve in gravy-boat. This roast is very nice to slice down cold for Sunday dinners. Serve with green pease and lemon jelly.

STEWED KIDNEY.

Boil kidneys the night before till very tender, turn meat and gravy into a dish and cover over. In the morning, boil for a few moments, thicken with flour and water, add part of an onion chopped very fine, pepper, salt, and a lump of butter, and pour over toasted bread well buttered.—*Mrs. E. L. F.*

VEAL STEW.

Boil two and a half pounds of the breast of veal one hour in water enough to cover, add a dozen potatoes, and cook half an hour; before taking off the stove, add one pint of milk and flour enough to thicken; season to taste. If preferred, make a crust as for chicken-pie, bake in two pie-pans, place one of the crusts on the platter, pour over the stew, and place the other on top.—*Kate Thompson, Millersburg, Ky.*

SWEET-BREADS.

These are great delicacies. There are two in a calf, one from neck called "throat sweet-bread," the other from near the heart called "heart sweet-bread." The latter is most delicate. Select the largest. The color should be clear and a shade darker than the fat. Before cooking let the sweet-breads lie for half an hour in luke-warm water, then throw into boiling water to blanch and harden, and then into cold water to cool; after which draw off the outer casing, remove the little pipes, and cut into thin slices. Sweet-breads do not keep well, and should be fresh, and must be kept in a cold, dry place. They should be thoroughly cooked. In larding sweet-bread, take deep, long stitches, or they will break out.

To broil, prepare as above, spread plenty of butter over them, and broil on a gridiron over hot coals, turning often.

To fricassee, cut up the remnant of a cooked sweet-bread in small pieces, prepare a gravy by melting two table-spoons butter and stirring in a table-spoon flour, and adding a tea-cup of soup stock or water; lay pieces of sweet-bread in pan with gravy, season with pepper and salt, and boil up once. Garnish with sliced lemon or pieces of fried bread. If sweet-breads are fresh, cut into thin slices, let simmer slowly in the gravy for three-quarters of an hour, and add a well-beaten egg, two table-spoons cream, and a spoonful chopped parsley; stir all together for a few minutes, and serve immediately.

To fry, parboil five minutes, wipe dry, lard with narrow strips of salt fat pork with a larding-needle, put a very little butter or lard into a frying-pan, lay in the sweet-breads when it is hot, and fry to a crisp brown, turning often. Or, slice thin, sprinkle over grated nutmeg and chopped parsley, dip into a batter made of one cup milk, one egg, one cup of flour, a pinch of salt, and a half tea-spoon baking-powder, and fry like fritters.

To roast, parboil large ones, and, when cold, lard with salt pork as above: Roast brown in a moderate oven, basting often with butter and water. Serve with white sauce or tomato sauce poured over them. For sweet-breads with green pease, lard five sweet-breads with strips of salt pork (project evenly about half an inch on the upper side), put on the fire with a half pint water, and let stew

slowly for half an hour, take out and put in a small dripping pan with a little butter and a sprinkle of flour; brown slightly, add half a gill of mingled milk and water, and season with pepper; heat a half pint of cream, and stir it in the gravy in the pan. Have pease ready boiled and seasoned, place the sweet-breads in the center of the dish, pour the gravy over them, and put pease around them.

VEAL WITH OYSTERS.

Fry two pounds tender veal cut in thin bits, and dredged with flour, in sufficient hot lard to prevent sticking; when nearly done add one and a half pints of fine oysters, thicken with flour, season with salt and pepper, and cook until done. Serve hot in covered dish.

STUFFED HEART.

Take a beef's or sheep's or veal's heart, wash deeply and thoroughly so as to remove all blood, make the two cells into one by cutting through the partition with a long, sharp knife, being careful not to cut through to the outside; make a stuffing of bread crumbs same as for roast turkey, fill the cavity, cover with greased paper or cloth to secure stuffing, and bake in a deep pan with plenty of water, for two hours or longer, basting and turning often, as the upper part particularly is apt to get dry. While heart is roasting, put the valves or "deaf ears," which must be cut off after washing, into a saucepan, with pint of cold water and a sliced onion. Let simmer slowly one hour; melt in saucepan tablespoon of butter, add a tablespoon flour, then the strained liquor from valves, and serve as gravy.

VEAL OR CHICKEN POT-PIE.

Put two or three pounds veal (a piece with ribs is good), cut in a dozen pieces, in a quart of cold water; make a quart of soda-biscuit dough, take two-thirds of dough, roll to a fourth of an inch thick, cut in strips one inch wide by three long; pare and slice six potatoes; boil veal till tender, take out all but three or four pieces, put in two handfuls of potatoes and several strips of dough, then add pieces of veal and dough, seasoning with salt, pepper, and a little butter, until all the veal is in pot; add boiling water enough to cover, take rest of dough, roll out to size of pot, cut several holes to let steam escape, and place over the whole. Put on a tight lid and boil (*gently*) twenty or thirty minutes *without uncovering*.

PASTRY.

Butter or lard for pastry should be sweet, fresh and solid. When freshly-made butter can not be had, wash well, kneading while under cold water, changing the water two or three times, and then wiping dry with a napkin. The board on which the butter is rolled should be hard and smooth, and never used for any other purpose.

A very nice paste for family use may be made by reducing the quantity of shortening to even so little as a half pound to a quart of flour, especially when children or dyspeptics are to be considered. With the exception of mince-pies, which are warmed over before serving, all pies should be eaten the day they are baked. In warm weather, when not ready to bake immediately after making up paste, keep it in the ice-chest till wanted, several days if necessary, and, in any event, it is better to let it thus remain for one or two hours. Roll always with a *well-floured* rolling-pin.

To prevent the juice of pies from soaking into the under crust, beat an egg well, and with a bit of cloth dipped into the egg, rub over the crust before filling the pies.

For a more wholesome pie-crust shortening, boil beans or potatoes until soft, make into a broth, work through a colander, mix as much into the flour as can be done and preserve sufficient tenacity in the dough. Knead moderately stiff, and roll a little thicker than crust shortened with lard. It is a good plan to make a puff-paste for the top crust, and for the under crust use less shortening.

When using green currants, pie-plant, gooseberries, or other fruits which require the juice to be thickened, fill the lower crust, sprinkle

corn starch evenly over, and put on the upper crust. This prevents the juice from running over, and, when cold, forms a nice jelly. Do not sprinkle with sugar until the fruit is placed in the crust, as the sugar sets the juice free. In all pies with top crust, make air-holes, or the crust will burst. These may be arranged in any fanciful shape, and are best made by the point of the bowl of an inverted tea-spoon pressed *through* the crust while on the board, and gently drawn apart when taken up to put over the fire. Meringue, for pies or puddings, is made in the proportion of one table-spoon sugar to white of one egg, with flavoring added. Never fill pies until just before putting them in the oven. Always use tin pie-pans, since, in earthen pans, the under crust is not likely to be well baked. Just before putting on the upper crust, wet the rim of the lower with the finger dipped in water, or with a thick paste of flour and water, or egg and flour, and press the two crusts firmly together; this will prevent that bane of all pastry cooks—a burst pie. Bake fruit pies in a moderate oven, having a better heat at the bottom than at the top of the oven, or the lower crust will be clammy and raw. When done, the crust will separate from the pan, so that the pie may be easily removed. Remove at once from the tins, or the crust will become “soggy.”

The secret of success in making puff-paste is to secure the greatest possible number of layers of butter and dough (alternately) as the result of folding and rolling. This is best accomplished, as will readily be perceived, by increasing the quantity of butter; the more you use, the greater the number of layers before the butter is exhausted by absorption into the dough. On the other hand, too much butter produces equally bad results; a quantity of butter equal to the flour is the most, and three-fourths pound of butter to a pound of flour the least, that can be used in puff-paste with good results. For pastry for the family table the proportion of butter may be reduced to one-fourth as much butter as flour, and lard or suet may be substituted for butter.

In making puff-paste, it is a mistake to suppose that lessening the quantity of butter is economical. For instance, tartlets cut one-fourth of an inch thick from paste made with half a pound of butter to a pound of flour, will not be any thicker or higher when

baked than those cut from paste half as thick made with three-fourths pound butter to a pound of flour. Thus, by using one-fourth more butter double the bulk results, besides the satisfaction of having good light pastry. In washing or egging pastry, be careful not to allow the egg or milk, or whatever is used, to run down over the edges, or, as it sets by the heat of the oven, it will bind the edges and prevent them from opening fully. In rolling, use the rolling-pin as lightly as possible, and take care that the pressure is even. The layers will be even or uneven just in proportion as the pressure is even or uneven. Be careful not to break the dough, or the butter will be forced through, and thus destroy the evenness of the layers. If the dough breaks, cover it with a piece of "plain dough," dust it well with flour, and continue rolling. (It is well to keep a piece of plain dough in reserve for this purpose.)

AUNTY PHELPS' PIE CRUST.

To one pint of sifted flour, add one even tea-spoon baking powder, and sweet cream enough to wet the flour, leaving crust a little stiff. This is enough for two pies.

GOOD COMMON PASTE.

One coffee-cup lard, three of sifted flour, and a little salt. In winter soften the lard a little (but not in summer), cut it well into the flour with a knife, then mix with cold water quickly into a moderately stiff dough, handling as little as possible. This makes four common-sized covered pies. Take a new slice of paste each time for top crust. After rolling spread with a tea-spoon, butter, fold and roll again, using the trimmings, etc., for under crust.—*Miss Katy Rupp.*

GRAHAM PASTE.

Mix lightly half a pound Graham flour, half a pint sweet cream, half a teaspoon salt, roll, and bake like other pastry.

PUFF PASTE.

Take three-fourths pound of butter (be sure that it is of the best quality), free it from salt (by working it in water), form it in a square lump, and place it in flour for half an hour to harden; place one pound of flour in a bowl, take two ounces of butter and rub it "fine" into the flour, wet the flour into dough with cold water,

making it as near as possible the same consistency as the butter (so that the two will roll out evenly together); now place the dough on the pastry board, dust it under and over with flour, and roll it out in a piece say twelve inches long and six wide; now flour butter well, and roll that out in a sheet about eight inches long and five wide, (this will cover about three-fourths of the dough, leaving one-fourth of the dough, and about half an inch around the sides and top edge, without butter). Place the sheet of butter on the dough as described; take half a tea-spoon cream tartar, mix it with twice its bulk of flour, and sprinkle it evenly over the butter; now fold the one-fourth not covered with butter, over on the butter, then fold the other part with the butter on it over on that, and you will then have three layers of dough and two of butter. Roll out to its original size, dust with flour, fold it as before, roll out again, dust with flour, and fold again; repeat twice more, giving it four rollings and foldings; when rolled out for the last time, cut it through in two even pieces, and place one on the other, and the paste is ready to roll in any shape desired.

In warm weather it is necessary to place it in a cool place after every second rolling; in very warm weather after each rolling, and sometimes on ice. A good, firm, tough butter is best for the purpose. Take care not to use carbonate of soda or saleratus instead of cream tartar; use a *sharp* cutter to cut out tartlets; give a rapid downward cut so that it will cut, not drag through, so that the layers may not be pressed together, so as to prevent their opening readily when baking, thus preventing the tartlets from raising fully. After they are cut, place them on the pans or in the patty-pans upside down, because the cutter in dividing the paste presses downward toward the board, closing the layers, and if placed in oven right side up, the edges pressed somewhat closely together can not open fully, consequently do not rise well, but, if inverted, the layers open more evenly at the edges.—*C. H. King, Orange, N. J.*

PUFF PASTE.

One heaping pound superfine sifted flour, one of butter, which has first been folded in a napkin and gently pressed to remove all

moisture; place the flour on board (or marble slab is better), make a well in center, squeeze in juice of half a lemon, and add yolk of one egg, beaten with a little ice-water; stir with one hand and drop in ice-water with the other, until the paste is as hard as the butter. roll paste out in a smooth square an inch thick, smooth sides with a rolling-pin, spread the butter over half the paste; lay the other half over like an old-fashioned turn-over, leave it for fifteen minutes in a cold place, then roll out in a long strip, keeping the edges smooth, and double it in three parts, as follows: Fold one-third over on the middle third, roll it down, then fold over the other outside third, roll out in a long strip and repeat the folding process—rolling across this time so that the butter may not run “in streaks” by being always rolled the same way; let it lie for fifteen minutes, and repeat this six times, allowing fifteen minutes between each rolling to cool, otherwise the butter will “oil,” and the paste is ready for use. Handle as little as possible through the whole process. All the flour used must be of the very best quality, and thoroughly sifted. The quantity of water depends on the capacity of the flour to absorb it, which is quite variable. Too little makes the paste tough, and too much makes it thin, and prevents the flakiness so desirable. Rich paste requires a quick oven. This may be made in one-fourth the quantity given above, and is then much more easily handled.—*Mrs. V. G. Hush, Minneapolis, Minn.*

PASTE WITH SUET.

Roll a half-pound of the best suet, with very little membrane running through it, on a board for several minutes, removing all the skin and fibers that appear when rolling; the suet will be a pure and sweet shortening, looking like butter; or the suet may be chopped fine and the fibers removed. Rub the suet into a pound of flour, add a tea-spoon salt, and mix it with a half pint of ice-water; roll out for the plates, and put on a little butter in flakes, rolling it in as usual. Some add a tea-spoon baking-powder.

APPLE MERINGUE PIE.

Pare, slice, stew and sweeten ripe, tart and juicy apples, mash and season with nutmeg, (or stew lemon peel with them for flavor), fill crust and bake till done; spread over the apple a thick meringue

made by whipping to froth whites of three eggs for each pie, sweetening with three table-spoons powdered sugar; flavor with vanilla, beat until it will stand alone, and cover pie three-quarters of an inch thick. Set back in a quick oven till well "set," and eat cold. In their season substitute peaches for apples.

APPLE CUSTARD PIE.

Peel sour apples and stew until soft, and not much water is left in them, and rub through a colander. Beat three eggs for each pie. Put in in proportion of one cup butter, and one of sugar for three pies. Season with nutmeg.—*Mrs. D. G. Cross.*

DRIED APPLE PIE.

Very good pies may be made of the "Alden" dried apples, by stewing in a very little water; sweeten and make like any other. The *home dried* apples are best when stewed very soft, and mashed through a colander. When stewing put in two or three small pieces of lemon or orange peel (previously dried and saved for cooking purposes); flavor with a *very little* spice of any kind. Sweeten and season before putting into the pie-pan. A beaten egg may be stirred in. Bake with two crusts, rolled thin, and warm slightly before eating.

SLICED-APPLE PIE.

Line pie-pan with crust, sprinkle with sugar, fill with tart apples sliced very thin, sprinkle sugar and a very little cinnamon over them, and add a few small bits of butter, and a table-spoon water; dredge in flour, cover with the top crust, and bake half to three-quarters of an hour; allow four or five table-spoons sugar to one pie. Or, line pans with crust, fill with sliced apples, put on top crust and bake; take off top crust, put in sugar, bits of butter and seasoning, replace crust and serve warm. It is delicious with sweetened cream. Crab-apple pie, if made of "Transcendents," will fully equal those made of larger varieties of the apple.—*Mrs. D. Buxton.*

BANANA PIE.

Slice raw bananas, add butter, sugar, allspice and vinegar, or boiled cider, or diluted jelly; bake with two crusts. Cold boiled sweet potatoes may be used instead of bananas, and are very nice.

CORN STARCH PIES.

One quart milk, yolks of two eggs, two table-spoons corn starch, two cups sugar; mix starch in a little milk, boil the rest of the milk to a thick cream, beat the yolks and add starch, put in the boiled milk and add sugar; bake with an under crust, beat whites with two table-spoons sugar, and put on top of pies, and, when done, return to oven and brown.—*Mrs. J. W. Grubbs, Richmond, Indiana.*

CREAM PIE.

Beat thoroughly together the white of one egg, half tea-cup sugar, and table-spoon of flour; then add tea-cup rich milk (some use part cream), bake with a bottom crust, and grate nutmeg on top.—*Mrs. Luther Liggett.*

CREAM PIE.

Pour a pint cream upon a cup and a half powdered sugar; let stand until the whites of three eggs have been beaten to a stiff froth; add this to the cream, and beat up thoroughly, grate a little nutmeg over the mixture, and bake in two pies without upper crusts.—*Mrs. Henry C. Meredith, Cambridge City, Ind.*

WHIPPED CREAM PIE.

Sweeten with white sugar one tea-cup very thick sweet cream, made as cold as possible without freezing, and flavor with lemon or vanilla to taste; beat until as light as eggs for frosting, and keep cool until the crust is ready; make crust moderately rich, prick well with a fork to prevent blistering, bake, spread on the cream, and to add finish put bits of jelly over the top. The above will make two pies.—*Mrs. A. M. Alexander, Harrisburg.*

CRUMB PIE.

Soak in a little warm water one tea-cup bread-crumbs half an hour, add three table-spoons sugar, half a table-spoon butter, half a cup of cold water, a little vinegar, and nutmeg to suit the taste; bake with two crusts, made the same as for other pies.—*Miss Sylvia J. Courter.*

COCOA-NUT PIE.

One pint milk, a cocoa-nut, tea-cup sugar, three eggs; grate cocoa-nut, mix with the yolks of the eggs and sugar, stir in the milk, filling the pan even full, and bake. Beat whites of eggs to froth,

stirring in three table-spoons pulverized sugar, pour over pie and bake to a light brown. If prepared cocoa-nut is used, one heaping tea-cup is required.—*Miss N. B. Brown, Washington City.*

CUSTARD PIE.

Heat one quart good rich milk in a tin-pan set in a skillet of hot water; take five eggs, four large table-spoons sugar, and a little salt, beat sugar and eggs a little, and pour in the milk; flavor to suit the taste and have oven hot when put in to bake. Then cook slowly so as not to boil, as that spoils it; test with a knife, when done it will not stick to blade. Without the crust, this makes a delicious baked custard. Bake in a deep tin—*Mrs. C. B. Boody, Kirkhoven, Minn.*

CUSTARD PIE.

For a large pie, take three eggs, one pint of milk, half cup sugar, and flavor. The crust for custard pies may be baked (not too hard) before putting in the custard; prick it before putting it in oven to prevent blistering. This prevents it from becoming soggy.—*Mrs. N. S. Long.*

CHESS PIE.

Three eggs, two-thirds cup sugar, half cup butter (half cup milk may be added if not wanted so rich); beat butter to a cream, then add yolks and sugar beaten to a froth with the flavoring; stir all together rapidly, and bake in a nice crust. When done, spread with the beaten whites, and three table-spoons sugar and a little flavoring. Return to oven, and brown slightly. This makes one pie, which should be served immediately.—*Mrs. J. Carson, Glendale.*

GREEN CURRANT PIE.

Line an inch pie-dish with good pie-crust, sprinkle over the bottom two heaping table-spoons sugar and two of flour (or one of corn starch) mixed; then pour in one pint green currants washed clean, and two table-spoons currant jelly; sprinkle with four heaping table-spoons sugar, and add two table-spoons cold water; cover and bake fifteen or twenty minutes.—*Miss S. Alice Melching.*

RIPE CURRANT PIE.

One cup mashed ripe currants, one of sugar, two table-spoons water, one of flour beaten with the yolks of two eggs; bake, frost

the top with the beaten whites of the eggs and two table-spoons powdered sugar, and brown in oven.—*Mrs. W. E. H., Minneapolis.*

CHERRY PIE.

Line a pie-tin with rich crust; nearly fill with the carefully seeded fruit, sweeten to taste, and sprinkle evenly with a tea-spoon corn-starch or a table-spoon flour, add a table-spoon of butter cut into small bits and scattered over the top; wet edge of crust, put on upper crust, and press the edges closely together, taking care to provide holes in the center for the escape of the air. Pies from blackberries, raspberries, etc., are all made in the same way, regulating the quantity of the sugar by the tartness of the fruit.

LEMON PIE.

One lemon grated, one cup sugar, the yolks of three eggs, small pieces butter, three table-spoons milk, two tea-spoons corn starch; beat all together and bake in a rich crust; beat the whites with three table-spoons sugar, place on the pie when done, and then brown in the oven.—*Mrs. W. E. Scobey.*

LEMON PIE.

Four eggs, one and a half cups sugar, two-thirds cups water, two table-spoons flour, one lemon. Beat the yolks of eggs until very smooth (beat the yolks a long time and whip the whites well), add the grated peel of lemon and the sugar, beat well, stir in the flour, and add the lemon juice (if lemons are small two may be necessary), and lastly the water; stir well, and pour in pie-pans lined with paste. When baked, take from oven, and spread over them the whites of the eggs beaten dry and smooth with four table-spoons pulverized sugar; return to oven and brown slightly. The above recipe is for two pies.—*Mrs. Virginia C. Meredith.*

APPLELESS MINCE-MEAT.

Chop fine eight pounds green tomatoes, add six pounds sugar, one ounce each of cloves, cinnamon and allspice, simmer slowly till tomatoes are clear, then put away in a covered jar. For pies in winter, take in the proportion of two-thirds tomatoes and one-third meat, and season with butter, boiled cider, sugar if needed, etc., as regular mince pies would be seasoned.

MINCE-MEAT.

Take five or six pounds scraggy beef—a neck piece will do—and put to boil in water enough to cover it; take off the scum that rises when it reaches the boiling point, add hot water from time to time until it is tender, then remove the lid from the pot, salt, let boil till almost dry, turning the meat over occasionally in the liquor, take from the fire, and let stand over night to get thoroughly cold; pick bones, gristle, or stringy bits from the meat, chop very fine, mincing at the same time three pounds of nice beef suet; seed and cut four pounds raisins, wash and dry four pounds currants, slice thin a pound of citron, chop fine four quarts good-cooking tart apples; put into a large pan together, add two ounces cinnamon, one of cloves, one of ginger, four nutmegs, the juice and grated rinds of two lemons, one table-spoon salt, one tea-spoon pepper, and two pounds sugar. Put in a porcelain kettle one quart boiled cider, or, better still, one quart currant or grape juice (canned when grapes are turning from green to purple), one quart nice molasses or syrup, and, if you have any syrup left from sweet pickles, add some of that, also a good lump of butter; let it come to boiling point, and pour over the ingredients in the pan after having first mixed them well, then mix again thoroughly. Pack in jars and put in a cool place, and, when cold, pour molasses over the top an eighth of an inch in thickness, and cover tightly. This will keep two months. For baking, take some out of a jar, if not moist enough add a little hot water, and strew a few whole raisins over each pie. Instead of boiled beef, a beef's-heart or roast meat may be used; and a good proportion for a few pies is one-third chopped meat and two-thirds apples, with a little suet, raisins, spices, butter, and salt.

The above is a good formula to use, but, of course, may be varied to suit different tastes or the material at hand. If too rich, add more chopped apples; in lieu of cider, vinegar and water in equal proportions may be used; good preserves, marmalades, spiced pickles, currant or grape jelly, canned fruit, dried cherries, etc., may take the place of raisins, currants and citrons. Wine or brandy is considered by many a great improvement, but if "it causeth thy brother to offend" do not use it. Lemon and vanilla extracts are often used, also preserved lemon or orange peel. The

mince-meat is better to stand over night, or several days, before baking into pies, as the materials will be more thoroughly incorporated. Many prefer to freeze their pies after baking, heating them as needed.

MINCE-MEAT.

Two bowls chopped apples, one of chopped meat, with one-fourth pound suet, grated rind and juice of one lemon, two tea-cups molasses, one large tea-spoon each of cinnamon and cloves, one nutmeg, one pound raisins, half pound currants, one-fourth pound citron cut fine, one quart cider, and sugar and salt to taste.—*Mrs. J. R. Wilcox, New Haven, Conn.*

MOCK MINCE-PIE.

Twelve crackers rolled fine, one cup hot water, half cup vinegar, one cup molasses, one of sugar, one of currants, one of raisins, spice to taste; measure with a tea-cup. Some use one cup dried bread-crumbs, and also add a small cup butter. This is for four pies.—*Mrs. Annie E. Gillespie, Indianapolis, Ind.*

ORANGE-PIE.

Grated rind and juice of two oranges, four eggs, four table-spoons sugar, and one of butter; cream the butter and sugar, add the beaten eggs, then the rind and juice of the oranges, and, lastly, the whites beaten to a froth, and mixed in lightly. Bake with an under crust.—*Gov. Stearns, Florida.*

PIE-PLANT PIE.

Mix half tea-cup white sugar and one heaping tea-spoon flour together, sprinkle over the bottom crust, then add the pie-plant cut up fine; sprinkle over this another half tea-cup sugar and heaping tea-spoon flour; bake fully three-quarters of an hour in a slow oven. Or, stew the pie-plant, sweeten, add grated rind and juice of a lemon and yolks of two eggs, and bake and frost like lemon pie.—*Mrs. D. Buxton.*

PEACH PIE.

Bake in two separate tins an under and upper crust in a quick oven fifteen minutes; when done place in the lower crust one quart peaches prepared by slicing, and adding three table-spoons each of sugar and cream, cover with the top crust, and place in oven for five minutes.

Treat strawberries, raspberries, etc., in the same way.—*Mrs. F. L. T., New Orleans.*

PEACH PIE.

Line a pie-tin with puff-paste, fill with pared peaches in halves or quarters, well covered with sugar; put on upper crust and bake; or make as above without upper crust, bake until done, remove from the oven, and cover with a meringue made of the whites of two eggs, beaten to a stiff froth with two table-spoons powdered sugar; return to oven and brown slightly. Canned peaches may be used instead of fresh, in the same way.

DRIED-PEACH PIE.

Stew peaches until perfectly soft, mash fine, and add, for two pies, half tea-cup sweet cream, and one tea-cup sugar; bake with two crusts. Or, omit cream, and add half tea-cup boiling water, and butter size of a hickory-nut.

POTATO PIE.

A common-sized tea-cup of grated raw potato, a quart sweet milk; let milk boil and stir in grated potato; when cool add two or three eggs well beaten, sugar and nutmeg to taste; bake without upper crust; eat the day it is baked. This recipe is for two pies.—*Miss Sarah Thomson, Delaware.*

POTATO PIE.

Boil either Irish or sweet potatoes until well done, mash and rub through a sieve; to a pint of pulp, add three pints sweet milk, table-spoon melted butter, tea-cup sugar, three eggs, pinch of salt and nutmeg or lemon to flavor. Use rich paste for under crust.—*Mrs. R. C. Carson, Harrisburg.*

PUMPKIN PIE.

Stew pumpkin, cut into small pieces, in a half pint water; and, when soft, mash with potato-masher very fine, let the water dry away, watching closely to prevent burning or scorching; for each pie take one well-beaten egg, half cup sugar, two table-spoons pumpkin, half pint rich milk (a little cream will improve it), a little salt; stir well together, and season with cinnamon or nutmeg; bake with under crust in a hot oven. Some steam pumpkin instead of stewing it.—*Mrs. A. B. Money*

PINE-APPLE PIE.

A cup of sugar, a half cup butter, one of sweet cream, five eggs, one pine-apple grated; beat butter and sugar to a cream, add beaten yolks of eggs, then the pine-apple and cream, and, lastly, the beaten whites whipped in lightly. Bake with under crust only.—*Mrs. Wm. Smith, Jacksonville, Florida.*

PRESERVE PUFFS.

Roll out puff-paste very thin, cut into round pieces, and lay jam on each, fold over the paste, wet edges with white of an egg, and close them; lay them on a baking sheet, ice them, and bake about fifteen minutes.—*Mrs. H. A. E.*

PLUM COBBLER.

Take one quart of flour, four table-spoons melted lard, half tea-spoon salt, two tea-spoons baking-powder; mix as for biscuit, with either sweet milk or water, roll thin, and line a pudding-dish or dripping-pan, nine by eighteen inches; mix three table-spoons flour and two of sugar together, and sprinkle over the crust; then pour in three pints canned damson plums, and sprinkle over them one coffee-cup sugar; wet the edges with a little flour and water mixed, put on upper crust, press the edges together, make two openings by cutting two incisions at right angles an inch in length, and bake in a quick oven half an hour. Peaches, apples, or any kind of fresh or canned fruit, can be made in the same way.—*Miss S. Alice Melching.*

SOUTHERN TOMATO PIE.

For one pie, peel and slice green tomatoes, add four table-spoons vinegar, one of butter, three of sugar; flavor with nutmeg or cinnamon; bake with two crusts slowly. This tastes very much like a green apple pie.—*Mrs. Ceba Hull.*

VINEGAR PIE.

One egg, one heaping table-spoon flour, one tea-cup sugar; beat all well together, and add one table-spoon sharp vinegar, and one tea-cup cold water; flavor with nutmeg and bake with two crusts.
Mrs. B. A. Fry.

BINA'S STRAWBERRY SHORTCAKE.

Two heaping tea-spoons baking powder sifted into one quart flour, scant half tea-cup butter, two table-spoons sugar, a little salt, enough sweet milk (or water) to make a soft dough; roll out almost as thin as pie-crust, place one layer in a baking-pan, and spread with a very little butter, upon which sprinkle some flour, then add another layer of crust and spread as before, and so on until crust is all used. This makes four layers in a pan fourteen inches by seven. Bake about fifteen minutes in a quick oven, turn out upside down, take off the top layer (the bottom when baking), place on a dish, spread plentifully with strawberries (not mashed) previously sweetened with pulverized sugar, place layer upon layer, treating each one in the same way; and when done you will have a handsome cake, to be served warm with sugar and cream. The secret of having light dough is to handle it as little and mix it as quickly as possible. Shortcake is delicious served with charlotte-russe or whipped cream. Raspberry and peach shortcakes may be made in the same way.

ORANGE SHORTCAKE.

One quart flour, two table-spoons butter, two tea-spoons baking powder thoroughly mixed with the flour; mix (not very stiff) with cold water, work as little as possible, bake, split open, and lay sliced oranges between; cut in squares and serve with pudding sauce. Berries may be used instead of oranges.—*Mrs. Canby, Bellefontaine.*

APPLE TARTS.

Pare, quarter, core, and boil in a half tea-cup of water until very soft, ten large tart apples; beat till *very* smooth, then add the yolks of six eggs or three whole eggs, juice and grated rind of two lemons, half cup butter, one and a half cups sugar, or more if not sweet enough; beat all thoroughly, line little tart-tins with puff-paste, and fill with the mixture, bake five minutes in a hot oven. If wanted very nice, take the whites of the six eggs (when the yolks of six are used), mix with six table-spoons pulverized sugar, spread on the top of the tarts, return to oven and brown slightly.

For almond tarts, beat to a cream the yolks of three eggs and a quarter of a pound of sugar, add half a pound of shelled almonds

pounded slightly, put in tart-tins lined with puff-paste; bake eight minutes.

For cocoa-nuts, dissolve half pound sugar in quarter of a pint water, add half a grated cocoa-nut, let this boil slowly for a few minutes, and when cold, add the well-beaten yolks of three eggs and the white of one; beat all well together, and pour into patty-pans lined with a rich crust; bake a few minutes.

When removed from oven, cover the tarts with a *meringue* made of the whites of the three eggs, mixed with three table-spoons sugar; return to oven, and brown delicately.

TART SHELLS.

Roll out thin a nice puff-paste, cut out with a glass or biscuit cutter, with a wine-glass or smaller cup cut out the center of two out of three of these, lay the rings thus made on the third, and bake immediately; or shells may be made by lining patty-pans with paste. If the paste is light, the shells will be fine, and may be used for tarts or oyster patties. Filled with jelly and covered with *meringue* (table-spoon sugar to white of one egg), and browned in oven, they are very nice to serve for tea.

PUDDINGS AND SAUCES.

No ingredient of doubtful quality should enter into the composition of puddings. Suet must be *perfectly sweet*, and milk should be fresh and without the least unpleasant flavor. Suet when over kept and milk soured or curdled in the slightest degree, ruins a pudding which would otherwise be most delicious. Dried currants, such as are sold in the market, need very careful and thorough washing (after which they must be dried in a napkin), and raisins should be rubbed in a coarse towel to remove stems and all dirt from the outside, and afterward carefully seeded. Almonds and spices must be very finely pounded, and the rinds of oranges or lemons rasped or grated *lightly* off (the white part of the peel has no flavor and is an injury).

In making puddings, always beat the eggs separately, straining the yolks and adding the whites the last thing. If boiled milk is used, let it cool somewhat before adding the eggs; when fruit is added, stir it in at the last. Puddings are either baked, boiled or steamed; rice, bread, custard, and fruit puddings require a moderate heat; batter and corn starch, a rather quick oven. Always bake them as soon as mixed. Add a pinch of salt to any pudding.

Boiled puddings are lighter when boiled in a cloth and allowed full room to swell, but many use either a tin mold or bowl with cloth tied over it; grease the former well on the inside with lard or butter, and in boiling do not let the water reach quite to the top. The pudding-bag should be made of firm drilling, tapering from top to bottom, and rounded on the corners; stitch and fell the

seams, which should be outside when in use, and sew a tape to the seam, about three inches from top. Wring the bag out of hot water, flour the inside well, pour in the pudding (which should be well beaten the instant before pouring), tie securely, leaving room to swell (especially when made of Indian meal, bread, rice, or crackers), and place in a kettle with a saucer at the bottom to prevent burning; immediately pour in enough boiling water to entirely cover the bag, which must be turned several times, keeping it boiling constantly, filling up from the tea-kettle when needed. If the pudding is boiled in a bowl, grease, fill, and cover with a square of drilling wrung out of hot water, floured and tied on. To use a pan, tie a cloth tightly over the rim, bringing the ends back together, and pinning them over the top of the pan; the pudding may then be lifted out easily by a strong fork put through the ends or corners of the cloth. Open bag a little to let steam escape, and serve immediately, as delay ruins all boiled pudding. For plum puddings, invert the pan when put in the kettle, and the pudding will not become water-soaked. When the pudding is done, give whatever it is boiled in a quick plunge into cold water, and turn out at once, serving immediately. As a general rule, boiled puddings require double the time required for baked. Steaming is safer than either boiling or baking, as the pudding is sure to be light and wholesome. Put on over cold water and do not remove cover while steaming. In making sauces, do not boil after the butter is added. Use brown or powdered sugar for sauces. In place of wine or brandy, flavor with juice of the grape, or any other fruit prepared for this purpose in its season by boiling and bottling and sealing while hot. Pudding cloths, however coarse, should never be washed with soap, but in clear, clean water, dried as quickly as possible, and kept dry and out of dust in a drawer or cupboard free from smell. Dates are an excellent substitute for sugar in Graham or any other pudding. Fruit for preserving should always be gathered in perfectly dry weather and be free from dust and the morning and evening dew. Never use tin, iron or pewter spoons or skimmers for preserves.

APPLE ROLEY POLEY.

Peel, quarter and core sour apples, make rich soda-biscuit dough, (or raised-biscuit dough may be used if rolled thinner), roll to half an inch thick, slice the quarters, and lay on the prepared paste or crust, roll up, tuck ends in, prick deeply with a fork, lay in a steamer and place over a kettle of boiling water, cook an hour and three-quarters. Or, wrap in a cloth, tie up the ends and baste up sides, put in kettle of boiling water, and boil an hour and a half or more, keeping the water boiling constantly. Cut across, and eat with sweetened cream or butter and sugar. Cherries, dried fruit, any kind of berries, jelly, or apple-butter (with the two last raisins may be added), can be used.—*Mrs. T. B. J.*

ORANGE ROLEY POLEY.

Make a light pastry as for apple dumplings, roll in oblong sheets and lay oranges peeled, sliced, and seeded, thickly all over it; sprinkle with white sugar; scatter over all a tea-spoon or two of grated orange-peel, and roll up, folding down the edges closely to keep the syrup from running out; boil in a cloth one and one-half hours. Eat with lemon-sauce prepared as follows: Six eggs, leaving out the whites of two, half pound butter, one pound sugar, juice of two lemons and rind of both grated; place over a slow fire, stir till it thickens like honey. Very nice.—*Mrs. A. E. Walsh, Nashville, Tenn.*

BOILED APPLE DUMPLINGS.

Add to two cups sour milk one tea-spoon soda, and one of salt, half cup of butter, lard, flour enough to make dough a little stiffer than for biscuit; or make a good baking-powder crust; peel and core apples, roll out crust, place apples on dough, fill cavity of each with sugar, encase each apple in coating of the crust, press edges tight together, (it is nice to tie a cloth around each one), put into kettle of boiling water slightly salted, boil half an hour, taking care that the water covers the dumplings. They are also very nice steamed. To bake, make in same way, using a soft dough, place in a shallow pan, bake in a hot oven and serve with cream and sugar, or place in a pan which is four or five inches deep (do not have the dumplings touch each other); then pour in hot water, just leaving top of dumplings uncovered. To a pan of four or five dumplings, add

one tea-cup sugar and half a tea-cup butter; bake from half to three-quarters of an hour. If water cooks away too much, add more. Serve dumplings on platter and the liquid in sauce-boat for dressing. Fresh or canned peaches may be made in the same way.

ROLLED APPLE DUMPLINGS.

Peel and chop fine tart apples, make a crust of one cup rich buttermilk, one tea-spoon soda, and flour enough to roll; roll half an inch thick, spread with the apple, sprinkle well with sugar and cinnamon, cut in strips two inches wide, roll up like jelly-cake, set up the rolls in a dripping-pan, putting a tea-spoon butter on each, put in a moderate oven, and baste them often with the juice.

BIRD'S-NEST PUDDING.

Pare and core without quartering enough quick-cooking tart apples to fill a pudding-pan; make a custard of one quart milk and the yolks of six eggs; sweeten, spice, pour over apples, and bake; when done, use the whites of eggs beaten stiff with six table-spoons white sugar; spread on the custard, brown lightly, and serve either hot or cold. If necessary, apples may be baked a short time before adding custard.

BROWN BETTY.

Put a layer of sweetened apple sauce in a buttered dish, add a few lumps butter, then a layer of cracker crumbs sprinkled with a little cinnamon, then layer of sauce, etc., making the last layer of crumbs; bake in oven, and eat hot with cold, sweetened cream.—*Mrs. T. J. Buxton, Minneapolis.*

RICE APPLES.

Boil half a pound rice in a custard-kettle till tender in one quart milk, sweetened with half tea-cup sugar; pare and core with apple-corer seven or eight good-cooking apples, place in slightly buttered baking-dish, put a tea-spoon of jam or jelly into each cavity, and fill with rich cream; put the rice in around apples, leaving top uncovered; bake thirty minutes, then cover with the whites of two eggs, sift on sugar, and return to the oven for ten minutes. Serve with sweetened cream.—*Mrs. S. M. Guy, Mechanicsburg.*

BREAD PUDDING.

One quart sweet milk, quart bread-crumbs, four eggs, four table-spoons sugar; soak bread in half the milk until soft; mash fine,

add the rest of milk, the well-beaten eggs and sugar, and a tea-cup raisins; bake one hour, serve warm with warm sauce or maple sugar hard sauce; or, slice, butter, and spread bread with preserves or jelly, place nicely in a baking-dish. Make a custard of one pint of sweet milk, three eggs, and sugar to taste, and while boiling pour it over bread. Place in oven and bake till brown, eat with or without sauce.

BLACKBERRY MUSH.

To two quarts ripe berries add one and a half pints boiling water, and one pound sugar; cook a few moments, then stir in a pint of wheat flour, boil a few moments longer, put in greased mold to cool, and serve with cream or hard sauce.—*Miss H. D. Martin, New York City.*

CORN-STARCH PUDDING.

One pint sweet milk, whites of three eggs, two table-spoons corn-starch, three of sugar, and a little salt. Put the milk in a pan or small bucket, set in a kettle of hot water on the stove, and when it reaches the boiling point add the sugar, then the starch dissolved in a little cold milk, and lastly the whites of eggs whipped to a stiff froth; beat it, and let cook a few minutes, then pour into tea-cups, filling about half full, and set in cool place. For sauce, make a boiled custard as follows: Bring to boiling point one pint of milk, add three table-spoons sugar, then the beaten yolks thinned by adding one table-spoon milk, stirring all the time till it thickens; flavor with two tea-spoons lemon or two of vanilla, and set to cool. In serving, put one of the molds in a sauce-dish for each person, and pour over it some of the boiled custard. Or the pudding may be made in one large mold.

To make a chocolate pudding, flavor the above pudding with vanilla, remove two-thirds of it, and add half a cake of chocolate softened, mashed, and dissolved in a little milk. Put a layer of half the white pudding into the mold, then the chocolate, then the rest of the white; or two layers of chocolate may be used with a white between; or the center may be cocoa (made by adding half a cocoa-nut grated fine), and the outside chocolate; or pine-apple chopped fine (if first cooked in a little water, the latter makes a nice dressing), or strawberries may be used.—*Mrs. D. Buxton.*

CREAM PUDDING.

Stir together one pint cream, three ounces sugar, the yolks of three eggs, and a little grated nutmeg; add the well-beaten whites, stirring lightly, and pour into a buttered pie-plate on which has been sprinkled the crumbs of stale bread to about the thickness of an ordinary crust; sprinkle over the top a layer of bread-crumbs and bake.

COTTAGE PUDDING.

One cup sugar, half cup butter, one egg, cup sweet milk, tea-spoon soda dissolved in milk, two tea-spoons cream tartar in the flour, three cups flour, half tea-spoon extract of lemon. Sprinkle a little sugar over the top just before putting in the oven, bake in a small bread-pan, and when done cut in squares, and serve with sauce made of two table-spoons butter, cup sugar, table-spoon flour wet with a little cold water and stirred until like cream; add a pint boiling water, let boil two or three minutes, stirring all the time. After taking from the fire, add half tea-spoon extract of lemon. Nutmeg may be used in place of lemon. What is left of the pudding and sauce may be served cold for tea.—*Mrs. Howard Vosbury.*

CHOCOLATE PUDDING.

One quart sweet milk, three ounces grated chocolate, one cup sugar, yolks of five eggs; scald milk and chocolate together, and, when cool, add sugar and eggs, and bake. When done, put beaten whites and five table-spoons sugar on top, and set in oven to brown. Or, boil one pint milk, add half cup butter, one of sugar, and three ounces grated chocolate; pour this over two slices of bread soaked in water; when cool, add the well-beaten yolks of four eggs, bake, and when done, spread over the whites beaten with sugar, and brown in oven. Serve hot or cold.—*Miss Greeley Grubbs, Richmond, Indiana.*

COCOA-NUT PUDDING.

Grate one cocoa-nut, saving the milk if perfectly sweet, boil a quart of milk, and pour upon it, adding five eggs beaten with one cup of sugar and one table-spoon butter, add a little salt, two tea-spoons vanilla extract, and milk from nut, and bake in a pudding-dish lined with rich paste. This is excellent baked like pie with

under crust only. A plainer yet good pudding is made by pouring one and one-half pints boiling milk over one pint bread-crumbs and one cup dessicated cocoa-nut mixed ; add two table-spoons sugar and nutmeg to flavor ; bake.—*Mrs. T. B. Johnson, Lagrange, Tenn.*

ENGLISH CARROT PUDDING.

One pound grated carrots, three-fourths pound chopped suet, half pound each raisins and currants, four table-spoons sugar, eight table-spoons flour, and spices to suit the taste. Boil four hours, place in the oven for twenty minutes, and serve with wine sauce.—*Mrs. E. A. W., Washington, D. C.*

DELMONICO PUDDING.

A quart milk, three table-spoons corn-starch dissolved in cold milk, the yolks of five eggs beaten well, six table-spoons sugar. Boil three or four minutes, pour into a pudding-dish and bake about half an hour ; beat whites of eggs with six table-spoons sugar, put over top, and return pudding to oven until it is a delicate brown.—*Mrs. J. Holland, New Castle, Ind.*

ESTELLE PUDDING.

Three eggs well beaten, two and a half table-spoons sugar, two of butter, three-fourths cup sweet milk, one of raisins chopped fine, one table-spoon baking powder, flour to make it the consistency of cake batter ; or, one-half measure each of Horsford's Bread Preparation and one coffee-cup flour ; steam thirty-five minutes, and serve with cold cream sauce.—*Mrs. Andrew Wilson, Rye, N. Y.*

SIMPLE FRUIT PUDDINGS.

Stew currants, or any small fruits, fresh or dried, with sugar to taste, and pour hot over thin slices of baker's bread with crust cut off, making alternate layers of fruit and bread, and leaving a thick layer of fruit for the last. Put a plate on top, and when cool set on ice ; serve with sifted sugar, or cream and sugar.

This pudding is delicious made with Boston or milk crackers, split open, and stewed apricots or peaches, with plenty of juice, arranged as above. Or another way is to toast and butter slices of bread, pour over it hot stewed fruit in alternate layers, and serve warm with rich hot sauce.—*Mrs. L. S. W.*

FIG PUDDING.

Half pound figs, quarter pound grated bread, two and a half

ounces powdered sugar, three ounces butter, two eggs, one tea-cup milk; chop figs fine and mix with butter, and by degrees add the other ingredients; butter and sprinkle a mold with bread-crumbs, pour in pudding, cover closely, and boil for three hours; serve with lemon sauce.—*Florence Woods Hush.*

HALF-HOUR PUDDING.

Beat four table-spoons butter to a cream with half a pint powdered sugar; add the yolks of three eggs, beating them in thoroughly, then a rounded half pint of corn meal, and the whites of the eggs beaten to a stiff froth. Mix well, and bake in a pudding dish, well buttered. Serve hot with sauce.

BOILED INDIAN PUDDING.

Warm a pint of molasses and pint of milk, stir well together, beat four eggs, and stir gradually into molasses and milk; add a pound of beef suet chopped fine, and Indian meal sufficient to make a thick batter; add a tea-spoon pulverized cinnamon, nutmeg and a little grated lemon-peel, and stir all together thoroughly; dip cloth into boiling water, shake, flour a little, turn in the mixture, tie up, leaving room for the pudding to swell, and boil three hours; serve hot with sauce made of drawn butter, wine, and nutmeg.—*Mrs. A. E. Brond, Minneapolis, Minn.*

BAKED INDIAN PUDDING.

A quart sweet milk, an ounce butter, four well-beaten eggs, tea-cup corn meal, half pound raisins, fourth pound sugar; scald milk and stir in meal while boiling; let stand until blood warm, stir all well together; bake one and a half hours, and serve with sauce.—*Mrs. Carrier.*

KISS PUDDING.

Boil one quart sweet milk in custard-kettle, stir into it four heaping table-spoons sugar and four table-spoons corn starch, dissolved in a little cold water or milk, and added to the well-beaten and strained yolks of four eggs. Have the whites of eggs beaten to a stiff froth with tea-cup pulverized sugar and one tea-spoon essence of vanilla, spread on top of pudding, set in a quick oven, and brown; take out, sprinkle with grated cocoa-nut, set dish away in a cool

place; serve cold after three or four hours. The sweet liquor which settles to the bottom in cooling, serves as a sauce.—*Mrs. W. E. Baxter.*

LEMON PUDDING.

Stir into yolks of six eggs one cup sugar, half a cup water, and the grated yellow rind and juice of two lemons; soften in warm water six crackers or some slices of cake, lay in bottom of a baking-dish, pour custard over them, bake till firm; beat whites of eggs to a froth, add six table-spoons sugar, and beat well; when custard is done, pour frosting over it, return to the oven and brown. Eat either warm or cold.—*Mrs. Walter Mitchell, Gallipolis.*

DELICIOUS LEMON PUDDING.

The juice and grated rind of one lemon, cup sugar, yolks of two eggs, three well rounded table-spoons flour, a pinch of salt, one pint rich milk; mix the flour and part of the milk to a smooth paste, add the juice and rind of lemon, the cup of sugar, yolks well-beaten, the rest of the milk (after having rinsed out the egg with it), line plate with puff-paste one-fourth inch thick, pour in custard, bake in a quick oven until done. Beat whites to a stiff froth, add two table-spoons sugar, spread over the top, return to oven and brown. Serve with very cold cream; or, for a very nice dish, add whipped cream. This is a rich and not an expensive pudding. The recipe makes sufficient for six.—*Mrs. Col. Woods, Greensburg, Pa.*

MARCH PUDDING.

One cup dried apples, cup molasses, one and one-fourths cup flour, fourth cup butter, one egg, one tea-spoon each of soda and cinnamon, half tea-spoon cloves; wash and soak apples over night, cut fine and mix with water in which they were soaked, add molasses and spice; mix egg, butter and flour together; stir soda with apples and molasses; add and bake immediately; serve hot with sauce made of half cup butter and one cup sugar, beaten smooth and flavored with nutmeg, lemon or vanilla.—*Miss Lizzie March.*

MINUTE PUDDING.

Take sweet milk, or half water and milk, a pinch of salt, let boil, stir in wheat flour, as in making corn-meal mush, until same thickness as mush; remove from fire, and serve at once with sweetened

cream flavored with nutmeg. Some think it improved by adding blackberries, raspberries or cherries, either canned or fresh, just before taking from stove.—*Yankee Girl*.

MOLASSES PUDDING.

Three cups of flour, one each of molasses, melted butter and hot water; one tea-spoon soda; steam three hours; serve with a sauce of butter and sugar worked to a cream, with hot water added to make it the proper consistency, and flavored with vanilla. Some add a tea-cup raisins.—*Mrs. Jenks, Bellefontaine*.

ONE-TWO-THREE-FOUR PUDDING.

One cup butter, two of sugar, three of flour, four eggs (beaten separately), one cup sweet milk, and two tea spoons baking-powder; flavor with nutmeg, and bake in pudding or cake mold; leave in mold till next day, when steam for three-quarters of an hour over a kettle of boiling water and serve with hot sauce.—*Mrs. C. A. Malin*.

ORANGE PUDDING.

Two large oranges pared and cut in pieces one inch square, put in bottom of pudding dish, pour over them one cup white sugar, then make a plain corn starch pudding without sugar, and pour it over the orange and sugar. Let stand and cool.

PEACH ROLLS.

Stew dried fruit, sweeten, and flavor to taste; make a good baking-powder crust, roll very thin, spread fruit on, putting thin slices of butter on the fruit, roll crust up, place in a pan four or five inches deep, to three or four rolls add one cup sugar, and a half cup butter; pour in hot water enough to cover them. Bake half an hour.—*Mrs. J. D. Simmons, Pontoloc, Miss.*

CHRISTMAS PLUM PUDDING.

One quart seeded raisins, pint currants, half pint citron cut up, quart of apples peeled and chopped, a quart of fresh and nicely chopped beef-suet, a quart of sweet milk, a heaping quart of stale bread-crumbs, eight eggs beaten separately, pint sugar, grated nutmeg, tea-spoon salt; flour fruit thoroughly from a quart of flour, then mix remainder as follows: In a large bowl or tray put the eggs with sugar, nutmeg and milk, stir in the fruit, bread-crumbs

and suet, one after the other until all are used, adding enough flour to make the fruit stick together, which will take about all the quart; dip pudding-cloth in boiling-water, dredge on inside a thick coating of flour, put in pudding and tie tightly, allowing room to swell, and boil from two to three hours in a good-sized pot with plenty of hot water, replenishing as needed from tea-kettle. When done, turn in a large flat dish and send to table with a sprig of holly, or any bit of evergreen with bright berries, stuck in the top. Serve with any pudding-sauce. This recipe furnishes enough for twenty people, but if the family is small, one-half the quantity may be prepared, or it is equally good warmed over by steaming. For sauce, cream a half pound sweet butter, stir in three-quarters pound brown sugar, and the beaten yolk of an egg; simmer for a few moments over a slow fire, stirring almost constantly; when near boiling add a half pint bottled grape-juice, and serve after grating a little nutmeg on the surface.—*Mrs. Ex-Gov. Coke, Texas.*

ENGLISH PLUM PUDDING.

Beat six yolks and four whites of eggs very light, and add to them a tumbler of sweet milk; stir in gradually one-fourth pound grated or chopped stale bread, a pound flour, three-quarters pound sugar, and a pound each of beef-suet chopped very fine, currants nicely washed and dried, and stoned raisins, well floured; stir well, then add two nutmegs, a table-spoon mace, one of cinnamon or cloves, a wine-glass brandy, a tea-spoon salt, and finally another tumbler of milk. Boil in bowls or molds five hours, and serve with sauce made of drawn butter, wine, sugar, and nutmeg. These will keep for months; when wanted, boil one hour before using. A pound of citron or blanched sweet almonds adds to the richness of the pudding, but may be omitted.—*Mrs. Collier, Bellefontaine.*

EGGLESS PLUM PUDDING.

Heaping cup bread-crumbs, two cups flour, one of suet chopped fine, one of raisins, one of molasses, one of sweet milk, table-spoon soda, tea-spoon salt, one of cloves, and one of cinnamon; boil two and a half hours in a two-quart pail, set in a kettle of boiling water or steam for the same time. For sauce take one cup white sugar, butter size of an egg, grated rind of one lemon, and white of an egg.—*Mrs. Mary Lee Gere.*

PRAIRIE PLUM PUDDING.

Stew together a tea-cup raisins and half tea-cup citron; prepare dish with butter, put in layer of sponge-cake (any kind of cake will do, or Boston crackers, sliced and buttered may be used, or even stale Graham bread-crumbs), then a layer of fruit, and so on, with cake or bread for last layer; pour over it custard made of a quart of milk and yolks of four eggs, sweetened to taste; bake until on inserting a knife the milk has become water. Make a frosting of the whites of four eggs and four table-spoons pulverized sugar, spread on pudding, brown in oven, and serve with sauce made of one tea-cup white sugar, two-thirds pint water, one table-spoon butter, one tea-spoon corn-starch mixed smoothly with a little cold milk; let sugar and water boil, add the rest, and allow to boil a few moments, then add the white of one well-beaten egg with one tea-spoon vanilla essence.—*Mrs. M. E. Godard.*

PLUM PUDDING.

Beat together half cup sugar, two eggs and one tea-spoon butter, add three pints sweet milk, a little salt, six crackers rolled fine, one cup raisins, and a half sheet gelatine dissolved in a little water; season with nutmeg or cinnamon. Bake in a pudding-dish.—*Mrs. Dr. Stall, Union City.*

POOR MAN'S PUDDING.

A quart of milk, half tea-cup rice, salt to taste, and one tea-cup sugar (some add table-spoon butter); place in oven while cold, stirring occasionally while the rice is swelling. Bake quite slowly two hours or more. It should be cream-like when done, and must be taken immediately from oven. A good test is to tip dish; if rice and milk move together it is done; if not sufficiently cooked the milk runs; if neither move it is done too much. To vary this, a small cup raisins and a tea-spoon lemon or vanilla may be added. This is a delicious pudding when properly baked, and may be eaten warm or cold with sugar or cream.—*Mrs. Louise Lincoln, New Rutland, Ill.*

PINE-APPLE PUDDING.

Butter a pudding-dish, and line the bottom and sides with slices of stale cake (sponge-cake is best), pare and slice thin a large pine-apple, place in the dish first a layer of pine-apple, then strew with

sugar, then more pine-apple, and so on until all is used, pour over a small tea-cup water, and cover with slices of cake which have been dipped in cold water; cover the whole with a buttered plate, and bake slowly for two hours.—*Mrs. Wm. Smith, Jacksonville, Fla.*

POTATO PUDDING.

Boil six good mealy potatoes, mash very fine, beat well with the yolks of five eggs, half pound white sugar, quarter pound butter; beat whites of eggs to stiff froth, add the grated rind and juice of one lemon, stir well, and add a little salt and a pint of good milk or cream; bake an hour and a half; reserve some of the whites of eggs, mix with sugar, and ice the top.—*Mrs. Ex-Governor Ingersoll, Connecticut.*

PRUNE PUDDING.

Scald one pound French prunes, let them swell in the hot water till soft, drain and extract the stones, spread on a dish and dredge with flour; take a gill milk from a quart, stir into it gradually eight table-spoons sifted flour; beat six eggs very light and stir by degrees into the remainder of quart of milk, alternating with the batter; add prunes, one at a time, stir the whole very hard, boil two hours, and serve with wine-sauce or cream.—*Mrs. Emma L. Fay.*

QUICK PUFF PUDDING.

Stir one pint flour, two tea-spoons baking-powder, and a little salt into milk until very soft; place in steamer well-greased cups, put in each a spoonful of batter, then one of berries, steamed apples, or any sauce convenient, cover with another spoonful of batter and steam twenty minutes. This pudding is delicious made with fresh strawberries, and eaten with a sauce made of two eggs, half cup butter and cup of sugar, beaten thoroughly with a cup boiling milk and one of strawberries.—*Mrs. B. T. Skinner, Battle Creek, Mich.*

QUEEN OF PUDDINGS.

One pint fine sifted bread-crumbs, one quart milk, one cup sugar, yolks of four eggs, a piece of butter the size of an egg (some add grated rind of lemon); bake until done—but do not allow to become watery—and spread with a layer of jelly. Whip whites of eggs to a stiff froth with five table-spoons sugar, and juice of one lemon, spread on the top and brown. Good with or without sauce, and

very good cold. Make a hard sauce for it as follows: One cup very light brown sugar, half cup butter, half grated rind and the juice of one lemon; beat until very light. Vanilla may be used instead of the lemon.

Or, for cocoa-nut pudding, soak half cup dessicated cocoa-nut in boiling hot milk for half an hour or more, and add to the pudding, baking and finishing as above; or for orange pudding add a half dozen grated oranges.—*Mrs. Prof. R. P. Kidder, Cape Girardeau, Missouri.*

RICE PUDDING.

To a cup of rice boiled in a custard-kettle in a pint of water (seasoned well with salt) until dry, add a pint of milk in which a little corn starch has been dissolved, and boil again; add the yolks of two eggs beaten with half a cup of sugar, stir well together, and lastly add the juice and grated rind of one lemon. Place in a dish, and bake slowly in the oven; when done, spread over the top the whites beaten with two table-spoons sugar, and brown in oven. A cup of raisins may be added just before baking. Or, after boiling the rice with the milk, eggs, and sugar, add a lump of butter and place a layer of the rice, about an inch thick, in a buttered dish sprinkled with bread crumbs, then a layer of peaches (either fresh or canned), repeating until dish is full, leaving rice for the last layer; bake slowly for half an hour, and when done, cover with the beaten whites, as above. Or, after preparing the rice as above, add pine-apple, chopped fine, or oranges, or dried cherries; mix thoroughly, and bake and finish as above.—*Mrs. J. R. W., Madison, Wis.*

RICE SNOW BALLS.

Boil one pint rice until soft in two quarts water with a tea-spoon salt; put in small cups, and when perfectly cold place in a dish. Make a boiled custard of the yolks of three eggs, one pint sweet milk, and one tea-spoon corn-starch; flavor with lemon. When cold, pour over the rice-balls half an hour before serving. This is a very simple but nice dessert.—*Miss Louise Skinner.*

SAGO AND APPLE PUDDING.

Pare six apples and punch out the cores, fill holes with cinnamon and sugar, using two tea-spoons cinnamon to a cup of sugar; take

one table-spoon sago to each apple, wash it thoroughly and let soak an hour in water enough to cover the apples, pour water and sago over the apples, and bake an hour and a half.

SUET PUDDING.

One cup molasses, one of sweet milk, one of suet chopped fine, or half a cup melted butter, one of raisins, half cup currants, two and a half cups flour, half tea-spoon soda; mix well, salt and spice to taste, and steam two hours.—*Mrs. S. W. Case, Minneapolis, Minn.*

APPLE TAPIOCA PUDDING.

To half tea-cup of tapioca, add one and one-half pints cold water. let it stand on the fire till cooked clear, stirring to prevent burning, remove, sweeten and flavor with wine and nutmeg; pour the tapioca into a deep dish in which have been placed six or eight pared and cored apples, bake until apples are done, and serve cold with cream.—*Mrs. S. C. Lee.*

WHORTLEBERRY PUDDING.

One quart berries, pint molasses, cup milk, tea-spoon soda, one pound and two ounces flour, one tea-spoon cloves, one of cinnamon, and one nutmeg; boil two and a half hours.—*Mrs. Emma Fay.*

GRANDMA THOMSON'S WHITE PUDDING.

Weigh equal quantities of best beef suet and sifted flour, shave down suet and rub into fine particles with the hands, removing all tough and stringy parts, mix well with the flour, season very highly with pepper, salt to taste, stuff loosely in beef-skins (entrails cleansed like pork-skins for sausage), half a yard or less in length, secure the ends, prick every two or three inches with a darning-needle, place to boil in a kettle of cold water hung on the crane; boil three hours, place on table until cold, after which hang up in a cool place to dry; tie up in a clean cotton bag, and put away where it it will be both dry and cool. When wanted for use, cut off the quantity needed, boil in hot water until heated through, take out and place before the fire to dry off and "crisp." The above was considered an "extra" dish at all the "flax scutchings," "quilting frolics," and "log rollings" of a hundred years ago.

The same by measure is as follows: One pint best beef suet to

two pints flour; mix thoroughly, season very highly with pepper and salt, sew up little sacks of cotton cloth half a yard long and three inches wide, fill nearly full, put to boil in hot water, boil from four to six hours; when done, take out, drain, let cool, hang in a dry, cool place, and when wanted for table, cut off as much as needed, put on hot water, boil until cooked through, take out, peel off cloth, put in a pie-pan, set in oven to dry and brown.—*Mrs. E. T. Carson, Mt. Pleasant Farm.*

SAUCES.

BUTTERLESS SAUCE.

Place one half a gill of milk in a pan in boiling water; when scalding put in half a pint of powdered sugar mixed with the yolks of two eggs, stir until thick as boiled custard, take off; when cool add flavoring. Just before serving mix the well-beaten whites lightly with the sauce.

CIDER SAUCE.

Mix two table-spoons butter with an even table-spoon of flour; stir in half a pint of brown sugar, and half a gill of boiled cider; add a gill of boiling water, mix well, let it simmer a few moments; serve hot.

COCOA-NUT SAUCE.

Two table-spoons butter, cup of sugar, table-spoon of flour, milk of one cocoa-nut, with a small piece grated.

CREAM SAUCE.

One tea-cup powdered white sugar, scant half tea-cup butter, half tea-cup rich cream; beat butter and sugar thoroughly, add cream, stir the whole into half tea-cup boiling water, place on stove for a few moments, stirring it constantly, take off and add flavoring.

COLD CREAM SAUCE.

Beat together one cup sugar and half cup butter, and add a cup rich cream. Stir all to a cream, flavoring with vanilla or lemon, and place where it will get very cold before serving.—*Mrs. A. Wilson.*

PLAIN CREAM SAUCE

One pint cream, three table-spoons brown sugar, and half a small nutmeg grated.

EVERY-DAY SAUCE.

To one pint boiling water, add heaping tea-cup sugar, table-spoon butter (see General Directions), pinch of salt, and table-spoon corn starch dissolved in cold water; season with nutmeg or vanilla, boil half an hour, and if good and well cooked it will be very clear. Or, to a table-spoon of currant jelly, add a table-spoon of hot water; beat well and add to the above just before serving, omitting all other flavoring. Or, add a tea-spoon of raspberry syrup.

FOAMING SAUCE.

Beat whites of three eggs to a stiff froth; melt tea-cup of sugar in a little water, let it boil, stir in one glass wine, and then the whites of the three eggs; serve at once.—*Mrs. Carrie Glazier, Chicago, Ill.*

JELLY SAUCE.

Melt one ounce of sugar and two table-spoons grape jelly over the fire in a half pint of boiling water, and stir into it half a tea-spoon corn starch dissolved in a half cup cold water, let come to a boil, and it will be ready for use. Any other fruit jelly may be used instead of grape.

LEMON SAUCE.

Two cups sugar, two eggs, juice and rind of two lemons; beat all together, and just before serving add pint boiling water; set on stove, and when at boiling point, serve. Never boil sauce after adding lemon, as it makes it bitter. Some add one-third cup butter and table-spoon corn starch.

MAPLE SUGAR SAUCE.

Melt over a slow fire, in a small tea-cup of water, half a pint maple sugar; let it simmer, removing all scum; add four table-spoons butter mixed with a level tea-spoon flour, and one of grated nutmeg; boil for a few moments, and serve with boiled puddings. Or, make a "hard sauce" of one table-spoon butter to two of sugar.

MINNEHAHA SAUCE.

Beat, in a two quart bowl, four table-spoons butter and two thirds pint brown sugar, to a cream, with a wooden spoon; then add four table-spoons sweet cream, then the juice and grated rind

of a large lemon; place the bowl on top of the tea-kettle half full of boiling water; when melted to a thick creamy froth, serve.

ORANGE HARD SAUCE.

Select a thin orange, cut the skin into six equal parts, by cutting through the skin at the stem end and passing the knife around the orange to nearly the blossom end; loosen and turn each piece down and remove the orange. Extract juice and mix it with yellow sugar (prepared by dropping a drop or two of "gold coloring" on white sugar while stirring it) till a ball can be formed, which place inside the orange-peel and serve. The "gold coloring" may be omitted. Lemon sauce may be made in the same way.

PINE-APPLE SAUCE.

Mix two table-spoons butter and four heaping table-spoons sugar (some add white of an egg), flavor with pine-apple (or any other flavoring), form a pyramid, and with a tea-spoon shape it like a pine-apple. Or, to a grated pine-apple add a very little water, simmer until quite tender, mix with it, by degrees, half its weight in sugar, boil gently for five minutes, and serve.

STRAWBERRY SAUCE.

Half tea-cup of butter, one and a half tea-cups of sugar, and one pint of strawberries mashed till juicy. (Canned berries may be substituted for fresh ones). Beat the butter and sugar to a cream; then stir in the berries and the beaten white of an egg.

VINEGAR SAUCE.

One and a half cups sugar, one and a half table-spoons flour in a little water, two table-spoons vinegar, quarter of a grated nutmeg, and a pinch of salt; pour over this one and a half pints boiling water, and boil ten minutes; just before taking from stove add one dessert-spoon of butter.—*Mrs. G. W. Collins, Urbana.*

WHIPPED CREAM SAUCE.

Whip a pint of thick sweet cream, add the beaten whites of two eggs, sweeten to taste; place pudding in center of dish, and surround with the sauce; or pile up in center and surround with molded blanc-mange, or fruit puddings.—*Mrs. Geo. Bever, Cedar Rapids, Ia.*

PRESERVES.

Preserves, to be perfect, must be made with the greatest care. Economy of time and trouble is a waste of fruit and sugar. The best are made by putting only a small amount of fruit at a time in the syrup, after the latter has been carefully prepared and clarified, and the fruit neatly pared. Peel peaches, pears, quinces and apples, and throw into cold water as you peel them to prevent their turning dark. It is difficult to watch a large quantity so as to insure its being done to a turn.

The old rule is "a pound of sugar to pound of fruit;" but since the introduction of cans, three-quarters of a pound of sugar to a pound of fruit is sufficient, and even less is sometimes used, the necessity for an excess of sugar having passed away, as preserves may be less sweet, with no risk of fermentation, if sealed. Either tin or glass cans may be used, care being taken to make the sealing perfect.

Quinces, pears, citrons, watermelon-rinds, and many of the smaller fruits, such as cherries, currants, etc., harden when put, at first, into a syrup made of their weight of sugar. To prevent this they should be cooked till tender in water, or in a weak syrup made from a portion only of the sugar, adding the remainder afterward. In preserving fruits, such as apples, peaches, tomatoes, plums and strawberries, and other fruits, which are likely to become too soft in cooking, it is a good plan to pour the hot syrup over the fruit, or to strew over it a part or all the sugar, and allow it to stand a few hours; by either method the juice is extracted, and the fruit hard-

ened. Another approved method of hardening fruit is to skim it out of syrup after cooking a few minutes, and lay it in the hot sun two or three hours, and then pour over it the boiling syrup. Long protracted boiling destroys the pleasant natural flavor of the fruit, and darkens it.

Preserves should boil gently to avoid the danger of burning, and in order that the sugar may thoroughly penetrate the fruit. A good syrup is made in the proportion of half pint water to a pound of sugar. Use loaf or granulated sugar. Put the sugar and water over the fire in a porcelain kettle, and, just before it boils, stir in the white of an egg beaten lightly with two table-spoons water; and, as it begins to boil, remove the scum with great care; boil until no more scum arises, and then add fruit. Or the white of the egg may be mixed thoroughly with the dry sugar in the kettle, and the boiling water poured over, when all impurities will immediately rise to the surface with the egg, then boil slowly, or rather simmer, until the preserves are clear. Take out each piece with a skimmer and lay on a flat dish to cool, or else put in the jars at once. Stew the syrup, skimming off the scum which rises, until it "ropes" from the spoon. If the preserves are already in the jar pour the syrup over them and seal; if on dishes, return them to the syrup and boil up once before putting up. This is merely a matter of choice, and we have never found any difference in the results of the two methods. Preserves may be made from canned fruit (and some prefer to do this rather than make in the hot season), using less sugar than the rule. When preserving canned peaches or apples, it is an improvement to add a few sliced oranges or lemons. When berries or small fruits are done, take up with a little strainer, and place in cans; if a cup is used, it is impossible to free them from the syrup.

Marmalades, or the different butters, will be smoother and better flavored, and will require less boiling, if the fruit (peaches, quinces, oranges and apples make the best) is well cooked and mashed before adding either sugar or cider. It is important to stir constantly with an apple-butter stirrer.

In making either preserves or marmalades, follow the directions as regards kettle, sugar, and putting up, already given for jellies and jams, covering at once, but not putting away till cold. When

preserves are candied, set jar in kettle of cold water, and let boil for an hour; or put them in a crock kept for that purpose, set in oven and boil a few minutes, watching carefully to prevent burning. When specks of mold appear, take them off carefully, and scald preserves as above directed.

Dried fruits are much better and require less boiling, if clean soft water is poured over them and allowed to stand over night. In the morning boil until tender in the water, sweetening five minutes before removing from the stove.

To dry corn or fruits nicely, spread in shallow boxes or box covers, and cover with mosquito netting to prevent flies reaching them. When dry, put up in jars and cover closely, or in paper sacks. Dried peaches are better when halved and the cavities sprinkled with sugar in drying. The fruit must be good, however, as poor fruit can not be redeemed by any process. Another excellent way is to dry them in the oven, and, when about half done, place in a crock a layer of peaches alternately with a layer of sugar. Cherries and currants are excellent dried as follows: Put in jars first a layer of fruit, then a layer of sugar, in the proportion of half a pound sugar to pound of fruit, let stand over night, place them to boil, skimming off all scum, let boil ten or fifteen minutes, skim out and spread on dishes to dry in the sun, or by the fire, turning frequently until dry; then place on pans in oven, stirring with the hand often until the heat is too great to bear. They may then be packed in jars with sugar, or put away in paper sacks, or stone crocks with a cloth tied close over the top, and are an excellent substitute for raisins in puddings or mince-pies.

The secret of keeping dried fruit is to *exclude the light*, and to keep in a *dry and cool* place. Paper sacks, or a barrel or box lined with paper, are secure against moths. Reheating fruit makes it dark in color, and impairs its flavor. Always fill a fruit-can, and keep for present use, to avoid opening the large jars often.

APPLE PRESERVES.

Take three-quarters of a pound sugar to each pound apples; make a syrup of the sugar and water in which root ginger (bruised and

tied in a bag) has been boiled until the strength is well extracted, add a little lemon-juice or sliced lemon, skim off all scum, and boil in the syrup a few apples at a time, until they are transparent, and place in jar. When all are done, boil the syrup until thick, pour, boiling hot, over the apples, and cover closely. Well-flavored fruit, not easily broken in cooking, should be used. The ginger may be omitted if disliked.

CARROT SWEETMEATS.

Boil small fine-grained carrots in water till tender; peel and grate, add sugar, slips of citron, spices if preferred, and wine; simmer slowly together and put away in jars. Very wholesome for children and very much liked. The juice from any canned fruit sold would take the place of the simple wine used here—the alcoholic mixtures sold in America being utterly unfit for household consumption.—*Mrs. S. Williston, Heidelberg, Germany.*

CHERRY PRESERVES.

Choose sour ones—the early Richmond is good—seed all very carefully, allow an amount of sugar equal to the fruit; take half the sugar, sprinkle over the fruit, let stand about an hour, pour into a preserving-kettle, boil slowly ten minutes, skim out the cherries, add rest of sugar to the syrup, boil, skim and pour over the cherries; the next day drain off the syrup, boil, skim if necessary, add the cherries, boil twenty minutes, and seal up in small jars.—*Mrs. J. M. Southard.*

CITRON PRESERVES.

Pare off rind, seed, cut in thin slices two inches long, weigh, and put in preserving kettle with water enough to cover; boil one hour, take out the melon, and to the water in kettle add as much sugar as there is melon by weight, boil until quite thick, replace melon, add two sliced lemons to each pound of fruit, boil twenty minutes, take out, boil syrup until it is very thick molasses, and pour it over the fruit.—*Mrs. J. H. Robinson, Kenton, Ohio.*

FIG PRESERVES.

Gather fruit when fully ripe, but not cracked open; place in a perforated tin bucket or wire basket, and dip for a moment into a deep kettle of hot and moderately strong lye (some prefer letting

them lie an hour in lime-water and afterwards drain); make a syrup in proportion of one pound sugar to one of fruit, and when the figs are well drained, put them in syrup and boil until well cooked; remove, boil syrup down until there is just enough to cover fruit; put fruit back in syrup, let all boil, and seal up while hot in glass or porcelain jars.—*Ex-Gov. Stearns, Florida.*

GRAPE PRESERVES.

Pick grapes from the stems, pop pulps from the skins, doing two at a time, one in each hand between the thumb and forefinger. Put pulp in a porcelain kettle and stew gently until the seeds are loosened; then strain and rub it through a sieve, weigh it with the skins, and to every pound of this allow one pound of granulated sugar. Put skins and juice in kettle, cover closely, and cook slowly until the skins are tender; while still boiling add the sugar, and move the kettle back, as it must not boil again; keep very hot for fifteen minutes, then, seeing that the sugar is thoroughly dissolved, pour the fruit in cans, and screw down the covers as soon as possible.

PEAR PRESERVES.

Pare, cut in halves, core and weigh (if hard, boil in water until tender, and use the water for the syrup), allow three-quarters pound sugar for each pound fruit, boil a few moments, skim, and cool; when luke-warm add pears, and boil gently until syrup has penetrated them and they look clear; some of the pieces will cook before the rest, and must be removed; when done, take out, boil down syrup a little and pour over them; a few cloves stuck here and there in the pears add a pleasant flavor. Put in small jars with glass or tin tops, and seal with putty.—*Miss Florence Williams.*

PEACH PRESERVES.

Take any fine peaches that do not mash readily in cooking, pare carefully and remove pits; take sugar equal in weight to fruit, (or if to be sealed, three-quarters pound sugar to the pound of fruit), and water in proportion of a half pint to each pound of sugar. Boil pits in the water, adding more as it evaporates, to keep the proportion good, remove pits, add the sugar, clarify, and when the scum ceases to rise, add the fruit, a small quantity at a time; cook slowly about ten minutes, skim out into a jar, add more, and so on

until all are done, and then pour the boiling syrup over all. The next day drain off and boil syrup a few minutes only, and pour back, repeating daily until the fruit looks clear. Two or three times is generally sufficient. The last time put up the preserves in small jars and secure with paper as directed for jellies. If to be sealed in cans, the first boiling is sufficient, after which put into cans and seal immediately. The latter plan is preferable, as it takes less trouble and less sugar, while the natural flavor of the fruit is better retained. Many think peach preserves much nicer if made with maple sugar. Clingstone peaches are preserved in the same way whole, except that they must be put on in clear water and boiled until so tender that they may be pierced with a silver fork before adding the sugar.

PLUM PRESERVES.

Allow equal weights sugar and plums; add sufficient water to the sugar to make a thick syrup, boil, skim, and pour over the plums (previously washed, pricked and placed in a stone jar), and cover with a plate. The next day drain off syrup, boil, skim, and pour in over plums; repeat this for three or four days, place plums and syrup in the preserving-kettle, and boil very slowly for half an hour. Put up in stone jars, cover with papers like jellies, or seal in cans.—*Mrs. J. H. Shearer.*

PLUM SWEETMEATS.

When Damson plums are perfectly ripe, peel and divide them, taking out the stones; put them over a gentle heat to cook in their own juice; when soft rub them through a sieve, and return to the stove, adding just enough sugar to sweeten, a little cinnamon, and, when nearly done, wine in quantity to suit the taste. This is done more to keep the sweetmeats than for the flavor, as self-sealing cans are not used here, and all preserves are pasted up with the white of eggs. The common wine of the country is thin and sour and is much used in cookery.—*Mrs. L. S. Williston, Heidelberg, Germany.*

QUINCE AND APPLE PRESERVES.

Take equal weights of quinces and sugar, pare, core, leave whole or cut up, as preferred, boil till tender in water enough to cover, carefully take out and put on a platter, add sugar to the water,

replace fruit and boil slowly till clear, place in jars and pour syrup over them. To increase the quantity without adding sugar, take half or two-thirds in weight as many fair sweet apples as there are quinces, pare, quarter, and core; after removing quinces, put apples into the syrup, and boil until they begin to look red and clear, and are tender; place quinces and apples in jar in alternate layers, and cover with syrup. For the use of parings and cores, see "Quince Jelly." Apples alone may be preserved in the same way.

STRAWBERRY PRESERVES.

Put two pounds of sugar in a bright tin-pan over a kettle of boiling water, and pour into it half a pint of boiling water; when the sugar is dissolved and hot, put in fruit, and then place the pan directly on the stove or range; let boil ten minutes or longer if the fruit is not clear, gently (or the berries will be broken) take up with a small strainer, and keep hot while the syrup is boiled down until thick and rich; drain off the thin syrup from the cans, and pour the rich syrup over the berries to fill, and screw down the tops immediately. The thin syrup poured off may be brought to boiling, and then bottled and sealed, to be used for sauces and drinks.

TOMATO PRESERVES.

Scald and peel carefully small perfectly-formed tomatoes, not too ripe (yellow pear-shaped are best), prick with a needle to prevent bursting, add an equal amount of sugar by weight, let lie over night, then pour off all juice into a preserving-kettle, and boil until it is a thick syrup, clarifying with white of an egg; add tomatoes and boil carefully until they look transparent. A piece or two of root-ginger, or one lemon to a pound of fruit sliced thin and cooked with the fruit, may be added.

WATERMELON PRESERVES.

Pare off outside green rind, cut in pieces two inches long, weigh, throw into cold water, skim out, add a heaping tea-spoon each of salt and pulverized alum to two gallons of rinds, let stand until salt and alum dissolve, fill the kettle with cold water, and place on top of stove where it will slowly come to boiling point, covering with a large plate so as to keep rinds under; boil until they can be easily pierced with a fork, drain them from the water, and put into a syrup

previously prepared as follows : Bruise and tie in a muslin bag four ounces of ginger-root, and boil in two or three pints of water until it is strongly flavored. At the same time boil in a little water until tender, in another pan, three or four sliced lemons ; make a syrup of the sugar and the water in which the lemons and the ginger-root were boiled, add the rinds and slices of lemon to this and boil slowly half to three-quarters of an hour. Citrons may be prepared in the same way, by paring, coring and slicing, or cutting into fanciful shapes with tin cutters made for the purpose.

APPLE BUTTER.

Boil one barrel of new cider down half, peel and core three bushels of good cooking apples ; when the cider has boiled to half the quantity, add the apples, and when soft, stir constantly for from eight to ten hours. If done it will adhere to an inverted plate. Put away in stone jars (not earthen ware), covering first with writing-paper cut to fit the jar, and press down closely upon the apple butter ; cover the whole with thick brown paper snugly tied down.—*Miss Sarah Thomson, Delaware.*

EGG BUTTER.

Boil a pint of molasses slowly about fifteen or twenty minutes, stirring to prevent burning, add three eggs well beaten, stirring them in as fast as possible, boil a few minutes longer, partially cool, and flavor to taste with lemon.—*Mrs. Colbert, Broadway.*

LEMON BUTTER.

Tea-cup white sugar, three eggs, butter the size of half an egg, beat well together ; add juice and grated rind of one large lemon, place in a pan set in a kettle of hot water, stir well until thick. This may be made up in quantity, kept for a long time in bottles or jars, and used as needed for filling tarts, etc.

PUMPKIN BUTTER.

Take the seeds out of one pumpkin, cut in small pieces and boil soft ; take three other pumpkins, cut them in pieces and boil them soft, put them in a coarse bag and press out juice ; add juice to first pumpkin, and let boil ten hours or more, to become of the thickness of butter ; stir often. If the pumpkins are frozen, the juice will come out much easier.

PIE-PLANT BUTTER.

Allow one pound of sugar to each pound of peeled and cut up rhubarb; let the rhubarb and sugar simmer gently for an hour, or more if the rhubarb is old and tough. This is a nice preserve, and children should be encouraged to eat it during the winter.

ORANGE MARMALADE.

Twelve pounds sour oranges, twelve pounds crushed sugar; wash the oranges and pare them as you would apples; put the peel in a porcelain-lined kettle with twice its bulk or more of cold water; keep it covered, and boil until perfectly tender; if the water boils away, add more; the peel is generally very hard, and requires several hours boiling; cut the oranges in two crosswise, and squeeze out the juice and the soft pulp, have a pitcher with a strainer in the top, place in a two-quart bowl, squeeze the thin juice and seeds in the strainer and the rest with the pulp in the bowl, drawing the skin as you squeeze it over the edge of the tin strainer, to scrape off the pulp, then pour all the juice and pulp on the sugar; the white skins must be covered with three quarts of cold water, and boiled half an hour, drain the water on the sugar, put the white skins in the colander, four or five together, and pound off the soft part, of which there must be in all two pounds and four ounces, put this with the sugar and juice; when the peel is tender drain it from the water, and choose either of these three modes: Pound it in a mortar, chop it in a bowl, or cut it in delicate shreds with a pair of scissors. There is still another way, which saves the necessity of handling the peel after it is boiled; it is to grate the yellow rind from the orange, then tie it in a muslin bag, and boil until soft, which you can tell by rubbing a little of it between the thumb and finger; it is then ready for the other ingredients; put the whole in a porcelain kettle, or in a bright tin preserving-pan, and boil about an hour; when it begins to thicken it must be tried occasionally, by letting a little cool in a spoon laid on ice. To prevent its burning, pass the spoon often over the bottom of the kettle; when it is thick as desired put it in tumbler and cover with paper.—*Mrs. Elizabeth S. Miller in "In the Kitchen."*

PEACH MARMALADE.

Choose ripe, well-flavored fruit, and it is well to make with pre-

serves, reserving for marmalade those that are too soft. The flavor is improved by first boiling the pits in the water with which the syrup is to be made. Quarter the peaches and boil thirty minutes before adding sugar, stirring almost constantly from the time the peaches begin to be tender; add sugar in the proportion of three-fourths pound sugar to one pound fruit, continue to boil and stir for an hour longer, and put up in jars, pressing paper over them as directed for jellies.

QUINCE MARMALADE.

Pare, quarter and core quinces, cut in little squares, measure and allow an equal amount of sugar; place the fruit in a porcelain kettle with just water enough to cover, boil till tender, and skim out carefully; make a syrup of the sugar and the water in which the quinces were boiled, let come to boiling point, skim well, and drop the quinces gently in; boil fifteen minutes and dip out carefully into jelly-bowls or molds. The syrup forms a jelly around the fruit so that it can be turned out on a dish, and is very palatable as well as ornamental. In this way quinces too defective for preserves may be used.—*Mrs. Mary A. Cooper.*

DRIED APPLE SAUCE.

Look over, wash thoroughly and soak fifteen minutes in clean warm water; drain, cover with cold soft water, place on the stove, let boil slowly two to four hours, mash fine, sweeten, and season with cinnamon very highly. Never add sugar until about five minutes before removing from the stove, otherwise the fruit will be toughened and hardened. Follow the same directions in preparing dried peaches, only do not mash or season so highly. Cook in porcelain, without stirring. A few raisins added improve the apple sauce.

BOILED CIDER APPLE SAUCE.

Pare, quarter and core apples sufficient to fill a gallon porcelain kettle, put in it a half gallon boiled cider, let it boil. Wash the apples and put in kettle, place a plate over them, and boil steadily but not rapidly until they are thoroughly cooked, testing by taking one from under the edge of the plate with a fork. Do not remove the plate until done, or the apples will sink to the bottom and burn. Apples may be cooked in sweet cider in the same way.—*Mrs. W. W. W.*

PRESERVED CITRON.

Boil the citron in water until it is clear and soft enough to be easily pierced with a fork; take out, put into a nice syrup of sugar and water, and boil until the sugar has penetrated it. Take out and spread on dishes to dry slowly, sprinkling several times with powdered sugar, and turning until it is dried enough. Pack in jars or boxes with sugar between the layers.

TOMATO FIGS.

Scald and skin pear-shaped (or any small-sized) tomatoes, and to eight pounds of them add three pounds brown sugar; cook without water until the sugar penetrates and they have a clear appearance, take out, spread on dishes, and dry in the sun, sprinkling on a little syrup while drying; pack in jars or boxes, in layers with powdered sugar between. Thus put up they will keep for any length of time, and are nearly equal to figs. Peaches may be preserved in the same way.—*Mrs. John Samuels, Covington, Ky.*

DRIED CURRANTS.

One pint sugar to a pint of stemmed ripe currants; put them together in a porcelain kettle, a layer of currants at the bottom; when the sugar is dissolved, let them boil one or two minutes, skim from the syrup, and spread on plates to dry in a partly cooled oven. Boil the syrup until thickened, pour it over the currants, and dry it with them. Pack in jars and cover closely. Blackberries may be dried in the same manner. An economical way of making jelly is to boil liquid, skimming well, after currants are taken out, until it becomes jelly, and then put away in jelly glasses.

PICKLES.

In making pickles use none but the best cider vinegar, and boil in a porcelain kettle—never in metal. A lump of alum size of a small nutmeg, to a gallon of cucumbers, dissolved and added to the vinegar when scalding the pickles the first time, renders them crisp and tender, but too much is injurious. Keep in a dry, cool cellar, in glass or stoneware; look at them frequently and remove all soft ones; if white specks appear in the vinegar, drain off and scald, adding a liberal handful of sugar to each gallon, and pour again over the pickles; bits of horse-radish and a few cloves assist in preserving the life of the vinegar. If put away in large stone jars, invert a saucer over the top of the pickles, so as to keep them well under the vinegar. The nicest way to put up pickles is bottling, sealing while hot, and keeping in a cool, dark place. Many think that mustard-seed improves pickles, especially chopped, bottled, and mangoes, but use it, as well as horse-radish and cloves, sparingly. Never put up pickles in any thing that has held any kind of grease, and never let them freeze. Use an oaken tub or cask for pickles in brine, keep them well under, and have more salt than will dissolve, so that there will always be plenty at the bottom of the cask. The brine for pickles should be strong enough to bear an egg; make it in the proportion of a heaping pint of coarse salt to a gallon of water. Use coarse salt, and test pickles by tasting before putting on vinegar (they should be of a pleasant saltness); if not salt enough, add salt to brine and allow them to stand until they have acquired the proper flavor; if too salt, cover with weak vinegar, and let stand for two or three days, drain, adding strong vinegar, either hot or cold according to recipes, and finish as directed. In the case of kegs of cucumbers kept in brine for a long time, to be used when needed, it is better to err in using too much salt, as this may be corrected by adding the weak vinegar, out if not sufficiently salted the pickles will be insipid. In scalding

cucumber pickles to green them, some use cabbage leaves, covering bottom, sides, and top of kettle. A medium spicing for a quart of pickles is a level tea-spoon of peppercorns (whole black peppers), the same of allspice, a table-spoon of broken stick cinnamon, half a tea-spoon of cloves, mustard seed, or horse-radish chopped fine, and one piece of ginger root, an inch long. If ground cayenne pepper is used instead of whole peppers, an eighth of a tea-spoon is enough. A better substitute for peppercorns is garden-peppers cut in rings, in proportion of two rings of green and one of red without seeds, or a level tea-spoon, when finely chopped, to a quart of pickles. These proportions may be increased or decreased to suit the taste, taking care not to put in so much of any one as to make its flavor predominate. Ginger is the most wholesome of the spices. Cloves are the strongest, mace next, then allspice and cinnamon, and, of course, less of the stronger should be used. Pickles are not famous for wholesome qualities, even when made with the greatest care, but if they must be eaten, it is best to make them at home. Those sold in market are often colored a beautiful green with sulphate of copper, which is a deadly poison, or are cooked in brass or copper vessels, which produces the same result in an indirect way. Scalding or parboiling articles to be pickled makes them absorb the vinegar more easily, but does not add to their crispness. Before putting them in vinegar, after parboiling, they should be cold and *perfectly dry*. Always use strong vinegar, or the pickles will be insipid, and it should be scalding hot when poured on, as raw vinegar becomes ropy and does not keep well. As heating weakens it, vinegar for pickles should be *very strong*, and should only be *brought to boiling point*, and *immediately* poured on pickles. Keep pickles from the air, and see that the vinegar is at least two inches over the top of pickles in the jar. A *dry* wooden spoon or ladle should be used in handling pickles, and is the only one that should touch pickles in the jars. If the vinegar loses its strength it should be replaced by good, poured over scalding hot.

PICKLED ARTICHOKEs.

Rub off outer skin with a coarse towel, and lay in salt water for a day, drain and pour over them cold spiced vinegar, adding a tea-spoonful of horse-radish to each jar.

BEAN PICKLES.

Pick green beans of the best variety, when young and tender string, and place in a kettle to boil, with salt to taste, until they can be pierced with a fork, drain well through a colander, put in a stone jar, sprinkle with cayenne pepper, and cover with strong cider vinegar; sugar may be added if desired.

BOTTLED PICKLES.

Wash and wipe a half bushel of medium-sized cucumbers, suitable for pickling, pack close in a stone jar, sprinkle over the top one pint of salt, pour over a sufficient quantity of boiling water to cover them, place a cloth over the jar, and let stand until cold (if prepared in the evening, let stand all night), drain off the water, and place the pickles on stove in cold vinegar, let them come to a boil, take out, place in a stone jar, and cover with either cold or hot vinegar. They will be ready for use in a few days, and are excellent. It is an improvement to add a few spices and a small quantity of sugar.

To bottle them, prepare with salt and boiling water as above, drain (when cold), and place a gallon at a time on a stove in enough cold vinegar to cover level (need not be very strong), to which a lump of alum about the size of a small hickory-nut (too much is injurious) has been added. Have on stove, in another kettle, a gallon of the very best cider vinegar, to which add half a pint of brown sugar; have bottles cleansed and placed to heat on stove in a large tin-pan of cold water; also have a tin cup or small pan of sealing-wax heated; on table, have spices prepared in separate dishes, as follows: Green and red peppers sliced in rings; horse-radish roots washed, scraped, and cut in small pieces, black and yellow mustard seed (or this may be left out), each prepared by sprinkling with salt and pouring on some boiling water, which let stand fifteen minutes and then draw off; stick cinnamon washed free from dust, and broken in pieces, and a few cloves. When pickles come to boiling point, take out and pack in bottles, mixing with them the spices (use the cloves, horse-radish and mustard seed, sparingly); put in a layer of pickles, then a layer of spices, shaking the bottles occasionally so as to pack tightly; when full cover with the

boiling hot vinegar from the other kettle (using a bright funnel and bright tin cup), going over them a second time and filling up, in order to supply shrinkage, for the pickles must be entirely covered with the vinegar. Put in the corks, which should fit very snugly, lift each bottle (wrap a towel around it to prevent burning the hands), and dip the corked end into the hot sealing-wax; proceed in this manner with each bottle, dipping each a second time into the wax so that they may be perfectly secure. If corks seem too small, throw them in boiling water; if too large, pound the sides with a hammer. The tighter they fit in the bottles the better for the pickles. Glass cans, the tops or covers of which have become defective, can be used by supplying them with corks. Pickles thus bottled are far more wholesome than, and are really superior to, the best brand of imported pickles, and, by having materials in readiness, prepared as directed, the process is neither difficult nor tedious. It requires two persons to successfully bottle pickles.—*Mrs. Florence W. Hush, Minneapolis.*

CHOW CHOW PICKLES.

Let two hundred small cucumbers stand in salt and water closely covered for three days. Boil for fifteen minutes in half a gallon best cider vinegar, one ounce white mustard seed, one of black mustard seed, one of juniper berries, one of celery seed (tying each ounce separately in swiss bags), one handful small green peppers, two pounds sugar, a few small onions, and a piece alum half the size of a nutmeg; pour the vinegar while hot over the cucumbers, let stand a day, repeating the operation three or four mornings. Mix one-fourth pound mustard with the vinegar, pour over cucumbers, and seal up in bottles.—*Mrs. Ada Estelle Bever.*

CHOW CHOW.

One peck of green tomatoes, half peck string beans, quarter peck small white onions, quarter pint green and red peppers mixed, two large heads cabbage, four table-spoons white mustard seed, two of white or black cloves, two of celery seed, two of allspice, one small box yellow mustard, pound brown sugar, one ounce of turmeric; slice the tomatoes and let stand over night in brine that will bear an egg; then squeeze out brine, chop cabbage, onions and beans, chop

tomatoes separately, mix with the spices, put all in porcelain kettle, cover with vinegar, and boil three hours.

CAULIFLOWER PICKLES.

Choose such as are fine and of full size, cut away all the leaves, and pull away the flowers by bunches; soak in brine that will float an egg for two days, drain, put in bottles with whole black pepper, allspice, and stick cinnamon; boil vinegar, and with it mix mustard smoothly, a little at a time and just thick enough to run into the jars, pour over the cold cauliflower and seal while hot. An equal quantity or less of small white onions, prepared as directed in recipe for onion pickles, may be added before the vinegar is poured over.

CELERY PICKLES.

Put together in a porcelain-lined kettle two quarts chopped white cabbage, two quarts chopped celery, three quarts vinegar, half ounce each of crushed white ginger root and turmeric, fourth pound white mustard seed, two table-spoons salt, five of sugar; cook slowly several hours until cabbage and celery are tender.

CUCUMBER PICKLES.

Cover the bottom of cask with common salt; gather the cucumbers every other day, early in the morning or late in the evening, as it does not injure the vines so much then as in the heat of the day; cut the cucumbers with a short piece of the stem on, carefully laying them in a basket or pail so as not to bruise; pour cold water over and rinse, being careful not to rub off the little black briers, or in any way to bruise them, as that is the secret of keeping them perfectly sound and good for any length of time. Lay them in a cask three or four inches deep, cover with salt, and repeat the operation until all are in; pour in some water with the first layer—after this the salt will make sufficient brine. Now spread a cloth over them, then a board with a stone on it. When a new supply of cucumbers is to be added, remove stone, board and cloth, wash them very clean, and wipe every particle of scum from the top of the pickles and the sides of the cask; throw away any soft ones, as they will spoil the rest; now put in the fresh cucumbers, layer by layer, with salt to cover each layer. When cask is nearly full, cover with salt, tuck cloth closely around the edges, placing the board and weight on top; cover cask closely, and the pickles will be

perfect for two or three years. Cucumbers must always be put in the salt as soon as picked from the vines, for if they lie a day or two they will not keep. Do not be alarmed at the heavy scum that rises on them, but be careful to wash all off the board and cloth. When wanted for pickling, take off weight and board, carefully lift cloth with scum on it, wash stone, board and cloth clean, and wipe all scum off the cucumbers and sides of cask, take out as many as are wanted, return the cloth, board and weight, and cover closely. Place the cucumbers in a vessel large enough to hold two or three times as much water as there are pickles, cover with cold water (some use hot), change the water each day for three days, place the porcelain kettle on the fire, fill half full of vinegar (if vinegar is very strong add half water), fill nearly full of cucumbers, the largest first and then the smaller ones, put in a lump of alum the size of a nutmeg, let come to a boil, stirring with a wire or wooden spoon so as not to cut the cucumbers; after boiling one minute, take out, place in a stone jar, and continue until all are scalded, then pour over them cold vinegar. In two or three days, if the pickles are too salt, turn off the vinegar and put on fresh, add a pint of brown sugar to each two gallons pickles, a pod or two of red pepper, a very few cloves, and some pieces of horse-radish. The horse-radish prevents a white scum from rising.

CHOPPED PICKLES.

Take a peck green tomatoes, wash clean, cut away a small piece from each end, slice and place in a large wooden bowl, chop fine, place in a crock and mix salt with them (half pint to a peck), let stand twenty-four hours, and drain thoroughly; take twice or three times as much cabbage as there is chopped tomatoes, chop fine, mix salt in same proportions, add enough water to make moist, and let stand same time as tomatoes; drain, place again in separate jars, cover each with cold weak vinegar; after twenty-four hours drain cabbage well, pressing hard to extract all the juice; place tomatoes and the vinegar in a porcelain kettle and let them boil for three minutes, stirring all the time, pour out, and when cold, place in a towel and wring and press until perfectly dry; now mix tomatoes and cabbage together, take a double handful at a time, squeeze as tightly as possible, and place in a dry crock; take the stone jar in which

they are to be pickled, place in it a layer of tomatoes and cabbage, scatter over with chopped peppers, whole mustard seed, and horse-radish, then another layer of tomatoes and cabbage, next spice, and so on until jar is almost full, occasionally sprinkling with cayenne pepper; cover with strong cider vinegar, to each gallon of which a tea-cup of sugar has been added. Place a saucer or pieces of broken china on the pickles to keep them under the vinegar. If a white scum rises, drain off vinegar, boil, skim, and pour hot over the pickles. Prepare mustard, peppers, and horse-radish, as follows: Take three green or ripe garden peppers (four table-spoons when chopped), cut in two, place in salt water over night, the next morning drain and chop quite fine; to two table-spoons mustard-seed add salt-spoon salt, pour in boiling water, let stand fifteen minutes and drain; two table-spoons horse-radish chopped fine. Tomatoes and onions are excellent prepared in the same way. For sliced pickles, take cucumbers and onions, or tomatoes and onions, and slice and prepare as above.—*Mrs. W. W. W.*

MANGOES.

Select green or half grown muskmelons; remove a piece the length of the melon, an inch and a half wide in the middle and tapering to a point at each end; take out seeds with a tea-spoon, secure one end of each piece to its own melon by a stitch made with a needle and white thread. Make a brine of salt and cold water strong enough to float an egg, pour it over them, and after twenty-four hours take them out. For filling, use chopped tomatoes and chopped cabbage prepared as in "Chopped Pickles," small cucumbers, small white onions, and nasturtium pods, each prepared by remaining in salt water in separate jars twenty-four hours; add also green beans boiled in salt water until tender. For spice, use cinnamon-bark, whole cloves, chopped horse-radish, cayenne pepper, mustard seed, the latter prepared as directed in "Chopped Pickles." Prepare three or four times as much cabbage and tomatoes as of other articles, as any part left over may be placed in jar with vinegar poured over, and is ready for the table. Use one, or, if small, two cucumbers, two or three onions, and the same quantity of bean and nasturtium pods, placing them in mango first, with two or three

cloves, three or four sticks of cinnamon an inch long, and half a tea-spoon horse-radish, and filling up afterward with the chopped cabbage or tomatoes (mixing, or using them separately in alternate melons) pressing down very firmly, so that the mango is filled tight, sprinkling on the cayenne pepper last. Sew in the piece all around in its proper place with strong white thread; when all are thus prepared, place in a stone crock, cover with weak cider-vinegar, let remain over night; in the morning place the mangoes, and the vinegar in which they were soaked, in a porcelain kettle, boil half an hour, place in a jar, cover with good strong cider vinegar, let stand all night; in the morning drain off vinegar and boil it, adding one pint of sugar to each gallon, and pour boiling hot over the mangoes; drain off and boil the vinegar three or four times, and they are done. This is not the usual way of preparing mangoes, but it is much the best. To pickle nasturtiums, soak as collected in salt and water for twenty-four hours, drain, and put into cold vinegar; when all the seed is thus prepared, drain, and cover with fresh boiling-hot vinegar.

PEACH MANGOES.

Take unpared, fine, large peaches (free-stones); with a knife extract the stone from the side, place in jar, pour over them boiling water salted to taste, let stand twenty-four hours; drop into fresh cold water and allow to remain ten or fifteen minutes; wipe very dry, fill each cavity with grated horse-radish and white mustard-seed (prepared as directed in recipe for "Chopped Pickles), a small piece of ginger-root, and one or two cloves; sew up, and place in a stone jar as close together as possible. Make a syrup in proportion of one pint sugar to three pints vinegar; pour, boiling hot, over them. They will be ready for use in a week, and are very fine.

FRENCH PICKLES.

One peck green tomatoes sliced, six large onions sliced; mix these and throw over them one tea-cup of salt, and let them stand over night; next day drain thoroughly and boil in one quart vinegar mixed with two quarts of water, for fifteen or twenty minutes. Then take four quarts vinegar, two pounds brown sugar, half pound white mustard-seed, two table-spoons ground allspice, and the

same of cinnamon, cloves, ginger, and ground mustard; throw all together and boil fifteen minutes.—*Mrs. President R. B. Hayes, Washington, D. C.*

PICKLED ONIONS.

Select small silver-skinned onions, remove with a knife all the outer-skins, so that each onion will be perfectly white and clean. Put them into brine that will float an egg for three days, drain, place in jar, first a layer of onions three inches deep, then a sprinkling of horse-radish, cinnamon bark, cloves, and a *little* cayenne pepper; repeat until jar is filled, in proportion of half a tea-spoon cayenne pepper, two tea-spoons each chopped horse-radish and cloves, and four table-spoons cinnamon bark, to a gallon of pickles; bring vinegar to boiling point; add brown sugar in the proportion of a quart to a gallon, and pour hot over the onions.—*Estelle Woods Wilcox.*

PICCALILLI.

One large white cabbage, fifty small cucumbers, five quarts small string-beans, eight small carrots, one dozen sticks celery, five red peppers, three green peppers, two heads cauliflower; chop fine, soak over night in salt and water, wash well, drain thoroughly, and pour over them hot vinegar spiced with mace, cinnamon and allspice; turn off vinegar and scald until safe to leave like common pickles; or seal in can while hot.—*Mrs. W. L.*

PYFER PICKLES.

Salt pickles down dry for ten days, soak in fresh water one day; pour off water, place in porcelain kettle, cover with water and vinegar, and add a tea-spoon pulverized alum (to each gallon); set over night on a stove which had fire in during the day; wash and put in a jar with cloves, allspice, pepper, horse-radish and onions or garlic; boil fresh vinegar and pour over all; in two weeks they will be ready for use. These pickles are always fresh and crisp, and are made with much less trouble than in the old-fashioned way by keeping in brine.—*Mrs. E. M. R.*

PICKLED PEPPERS.

Take large green ones (the best variety is the sweet pepper), make a small incision at the side, take out all the seeds, being careful not to mangle the peppers; soak in brine that will float an egg

for two days, changing water twice ; stuff with chopped cabbage, or tomatoes seasoned with spice as for mangoes (omitting the cayenne pepper), or a mixture of nasturtiums, chopped onions, red cabbage, grapes, and cucumbers, seasoned with mustard-seed and a little mace. Sew up incision, place in jar, and cover with cold-spiced vinegar.

SPANISH PICKLES.

One dozen cucumbers, four heads of cabbage, one peck green tomatoes, one dozen onions, three ounces white mustard-seed, one ounce celery seed, one ounce turmeric, one box Coleman's mustard, two and a half pounds brown sugar. Let the cucumbers stand in brine that will float an egg three days ; slice the onions, and chop cabbage and tomatoes, the day before making, and sprinkle with salt in the proportion of half pint to a peck. When ready to make, squeeze brine out of cucumbers, wipe them off, peel and cut them in slices, let all simmer slowly in a kettle together for half an hour, and then bottle.—*Mrs. J. W. Grubbs, Richmond, Ind.*

RIPE TOMATO PICKLES.

Pare ripe, sound tomatoes (do not scald), put in a jar ; scald spices (tied in a bag) in vinegar, and pour while hot over them. This recipe is best for persons who prefer raw tomatoes.

VARIETY PICKLES.

One peck each of green tomatoes and cucumbers, and one quart onions ; pare, slice and salt (using a rounded half pint for all) each in separate jars, letting them stand in the salt twenty-four hours, and drain well, wringing and pressing in a cloth ; sprinkle fresh green radish-pods and nasturtium seeds with salt, and let stand for the same length of time ; boil in water salted to taste two quarts of half-grown, very tender bean pods, until they can be pierced with a silver fork, take out and drain. Now place each in a separate jar, cover with cold, weak vinegar for twenty-four hours, drain well, pressing hard to get out all the juice, cook tomatoes as in "Chopped Pickles," and then mix all well together. In a stone jar place first a layer of the mixture, sprinkle with mustard seed (prepared as directed in recipe for "Chopped Pickles)," horse-radish chopped fine, cinnamon bark, rings of garden peppers, and a few cloves, then

another layer of the mixture, then the spice with a light sprinkling of cayenne pepper. The spices used for this amount are nine table-spoons stick cinnamon, four and a half tea-spoons each of mustard-seed, cloves, and horse-radish, and twenty-seven rings of garden peppers. Cover with good cider vinegar, let stand over night, drain off vinegar, and boil in a porcelain kettle, adding brown sugar in the proportion of one pint to a gallon of vinegar; skim well, pour hot over the pickles, continue to drain off and boil for several days. If not sweet enough, add more sugar, although these are not intended for sweet pickles. The proportion of cucumbers may be double or even three times the quantity of tomatoes if desired.—*Mrs. W. W. Woods.*

VIRGINIA MIXED PICKLE.

One-half peck green tomatoes, twenty-five medium-sized cucumbers, fifteen large white onions, one-half peck small onions, four heads cabbages, one pint grated horse-radish, one-half pound white mustard-seed, one-fourth pound ground mustard, one-half tea-cup ground black pepper, one-half pint salad oil, one ounce celery seed, one-half ounce ground cinnamon, two ounces turmeric. Slice the tomatoes and large onions, cut cabbage as for slaw, quarter cucumbers lengthwise, cut in pieces two inches long, leaving the peel on, and add the small onions whole. Mix with salt thoroughly, let stand twenty-four hours; drain off the juice, and pour vinegar and water over pickles. Let stand a day or two, strain again as dry as possible; mix the spices well except the ground mustard, then boil one and one-half gallons fresh apple vinegar and pour boiling hot over the pickles; do this three mornings in succession, using the same vinegar each time. The third time add one pound of sugar to the vinegar and boil, pouring over as above; also mix the oil and ground mustard together with a small portion of the vinegar, and add when cold. Oil can be omitted if not relished.—*Mrs. M. B. Sperry, Nashville, Tenn.*

PICKLED WALNUTS.

Gather walnuts (or butternuts) when soft enough to be pierced by a needle (July), prick each with a large needle well through, holding in a cloth to avoid staining the hands, cover with strong salt water (a pint and a half salt to a gallon of water), let stand two

or three days, changing the brine every day; then pour over them a brine made by dissolving salt in boiling water (let it get cold before using), let stand three days, renew the brine and let it stand for three days more. Now drain and expose to the sun for two or three days or until they become black, or put in cold water for half a day, and pack in jars not quite full. The proportions are a hundred walnuts to each gallon of vinegar. Boil vinegar eight minutes, with a tea-cup sugar, three dozen each whole cloves and allspice, a dozen and a half pepper-corns, and a dozen blades of mace. Pour the vinegar over the walnuts scalding hot. In three days draw off the vinegar, boil and pour over the walnuts again while hot, and at end of three days repeat the process. They will be fit to eat in a month, and will keep for years.—*Mrs. C. T. Carson.*

SWEET PICKLES.

Sweet pickles may be made of any fruit that can be preserved, including the rinds of ripe melons and cucumbers. The proportion of sugar to vinegar for syrup is three pints to a quart. Sweet pickles may be made of any preserve by boiling over the syrup and adding spices and vinegar. Examine frequently, and re-scald the syrup if there are signs of fermentation. Plums and other smooth-skinned fruits should be well pricked before cooking. The principal spices for sweet pickles are cinnamon and cloves. Use "coffee C," best brown, or good stirred maple sugar.

SWEET PICKLED BEETS.

Boil them in a porcelain kettle till they can be pierced with a silver fork; when cool cut lengthwise to size of a medium cucumber; boil equal parts vinegar and sugar with half a table-spoon ground cloves tied in a cloth to each gallon; pour boiling hot over the beets.—*Mrs. Samuel Woods, Milford Center, Ohio.*

PICKLED CUCUMBERS.

Prepare and quarter ripe cucumbers, take out seeds, clean, lay in brine that will float an egg nine days, stirring every day, take

out and put in clear water one day, lay in alum-water (a lump of alum size of a medium hulled hickory-nut to a gallon of water) over night, make syrup of a pint good cider vinegar, pound brown sugar, two table-spoons each broken cinnamon bark, mace, and pepper grains; make syrup (three pints of sugar to a quart of vinegar) enough to cover the slices, lay them in, and cook till tender.—*Mrs. M. L. France.*

CURRENT PICKLES.

Scald seven pounds ripe currants in three pounds sugar and one quart vinegar, remove currants to jar, boil for a few moments and pour over the fruit. Some add three pounds of raisins and spices. If not sweet enough, use only one pint vinegar.

PICKLED GRAPES.

Fill a jar with alternate layers of sugar and bunches of nice grapes just ripe and freshly gathered; fill one-third full of good cold vinegar, and cover tightly.—*Mrs. C. T. Carson.*

SPICED GRAPES.

Five pounds grapes, three of sugar, two tea-spoons cinnamon and allspice, half tea-spoon cloves; pulp grapes, boil skins until tender, cook pulps and strain through a sieve, add it to the skins, put in sugar, spices and vinegar to taste; boil thoroughly and cool.—*Miss Mae Stokes, Milford Center.*

SPICED GOOSEBERRIES.

Leave the stem and blossom on ripe gooseberries, wash clean; make a syrup of three pints sugar to one of vinegar, skim, if necessary, add berries and boil down till thick, adding more sugar if needed; when almost done, spice with cinnamon and cloves; boil as thick as apple butter.

SPICED NUTMEG MELON.

Select melons not quite ripe, open, scrape out the pulp, peel, and slice; put the fruit in a stone jar, and, for five pounds fruit, take a quart vinegar, and two and a half pounds sugar; scald vinegar and sugar together, and pour over the fruit; scald the syrup and pour over the fruit each day for eight successive days. On the ninth, add one ounce stick-cinnamon, one of whole cloves, and one of all-

spice. Scald fruit, vinegar and spices together, and seal up in jars. This pickle should stand two or three months before using. Blue plums are delicious prepared in this way.—*Mrs. Gen. Noyes.*

PEACH PICKLES.

Pare freestone peaches, place in a stone jar, and pour over them boiling-hot syrup made in the proportion of one quart best cider vinegar to three pints sugar; boil and skim, and pour over the fruit boiling hot, repeating each day until the fruit is the same color to the center, and the syrup like thin molasses. A few days before they are finished, place the fruit, after draining, in the jar to the depth of three or four inches, then sprinkle over bits of cinnamon bark and a few cloves, add another layer of fruit, then spice, and so on until the jar is full; scald the syrup each morning for three or four days after putting in the spice, and pour syrup boiling hot over fruit, and, if it is not sufficiently cooked, scald fruit with the syrup the last time. The proportion of spices to a gallon of fruit is, two tea-spoons whole cloves, four table-spoons cinnamon. To pickle clingstones, prepare syrup as for freestones; pare fruit, put in the syrup, boil until they can be pierced through with a silver fork; skim out, place in jar, pour the boiling syrup over them, and proceed and finish as above. As clings are apt to become hard when stewed in sweet syrup, it may often be necessary to add a pint of water the first time they are cooked, watching carefully until they are tender, or to use only part of the sugar at first, adding the rest in a day or two. Use the large White Heath clingstones if they are to be had. All that is necessary to keep sweet pickles is to have syrup enough to cover, and to keep the fruit well under. Scald with boiling syrup until fruit is of same color throughout, and syrup like thin molasses; watch every week, particularly if weather is warm, and if scum rises and syrup assumes a whitish appearance, boil, skim, and pour over the fruit. If at any time syrup is lacking, prepare more as at first.—*Mrs. M. J. Woods.*

PEAR PICKLES.

Prepare syrup as for peaches, pare and cut fruit in halves, or quarters if very large, and if small leave whole, put syrup in porcelain kettle, and when it boils put in fruit, cook until a silver fork

will easily pierce them ; skim out fruit first and place in jar, and last pour over syrup boiling hot ; spice like peach pickles, draining them each day, boiling and skimming the syrup, and pouring it boiling hot over the fruit until fully done. By cooking pears so much longer at first they do not need to be boiled so frequently, but they must be watched carefully until finished, and if perfectly done, will keep two or more years. Apple pickles may be made in the same way, taking care to select such as will not lose shape in boiling.

EUCHERED PLUMS.

Nine pounds blue plums, six pounds sugar, two quarts vinegar, one ounce cinnamon ; boil vinegar, sugar and spice together, pour over plums, draw off next morning and boil, pour back on plums, repeat the boiling five mornings, the last time boiling the fruit about twenty minutes.—*Mrs. Capt. W. B. Brown, Washington City.*

PICKLED RAISINS.

Leave two pounds raisins on stem, add one pint vinegar and half pound sugar ; simmer over a slow fire half an hour.—*Mrs. H. C. H.*

STRAWBERRY PICKLES.

Place strawberries in bottom of jar, add a layer of cinnamon and cloves, then berries, and so on ; pour over it a syrup made of two coffee-cups cider vinegar, and three pints sugar, boiled about five minutes ; let stand twenty-four hours, pour off syrup, boil, pour over berries, and let stand as before, then boil berries and syrup slowly for twenty-five minutes ; put in jars and cover. The above is for six quarts of berries. Pine apples can be made in same way, allowing six and a half pounds of fruit to above proportions.—*Mrs. T. W. Jones, Charleston, S. C.*

GREEN TOMATO PICKLE.

Take eight pounds of green tomatoes and chop fine, add four pounds brown sugar and boil down three hours, add a quart of vinegar, a teaspoon each of mace, cinnamon and cloves, and boil about fifteen minutes ; let cool and put into jars or other vessels. Try this recipe once and you will try it again.—*Mrs. W. A. Croffut, New York City.*

RIPE TOMATO PICKLE.

Pare and weigh ripe tomatoes and put into jars and just cover with vinegar; after standing three days pour off the vinegar and add five pounds coffee sugar to every seven of fruit; spice to taste and pour over tomatoes and cook slowly all day on the back of the stove. Use cinnamon, mace and a *little cloves*, or not any, as preferred.

WATERMELON PICKLE.

Pare off very carefully the green part of the rind of a good, ripe watermelon, trim off the red core, cut in pieces one or two inches in length, place in a porcelain-lined kettle, in the proportion of one gallon rinds to two heaping tea-spoons common salt and water to nearly cover, boil until tender enough to pierce with a silver fork, pour into a colander to drain, and dry by taking a few pieces at a time in the hand, and pressing gently with a crash towel. Make syrup, and treat rinds exactly as directed for pickled peaches. Continue adding rinds, as melons are used at table, preparing them first by cooking in salt water as above; when as many are prepared as are wanted, and they are nearly pickled, drain and finish as directed in peach pickles, except when the syrup is boiled the last time, put in melons and boil fifteen minutes; set jar near stove, skim out melons and put in jar a few at a time, heating gradually so as not to break it, then pour in syrup boiling hot. A rind nearly an inch thick, crisp and tender, is best, although any may be used. If scum rises, and the syrup assumes a whitish appearance, drain, boil and skim syrup, add melons, and boil until syrup is like thin molasses.

CLOVER VINEGAR.

Put a large bowl of molasses in a crock, and pour over it nine bowls of boiling rain-water; let stand until milk-warm, put in two quarts of clover blossoms, and two cups of baker's yeast; let this stand two weeks, and strain through a towel. Nothing will mold in it.—*Mrs. McAlister, Goshen, Ind.*

MINT VINEGAR.

Put into a wide-mouthed bottle enough fresh, clean peppermint, spearmint, or garden parsley leaves to fill it loosely; fill up with

good vinegar, stop closely, leave on for two or three weeks, pour off into another bottle, and keep well corked for use. This is excellent for cold meats, soups and bread-dressings for roasts; when mints can not be obtained, celery seed is used in the same way.—*Mrs. B. A. Fay.*

SPICED VINEGAR.

Put three pounds sugar in a three gallon jar with a small mouth; mix two ounces each of mace, cloves, pepper, allspice, turmeric, celery seed, white ginger in small bits, and ground mustard; put in six small bags made of thin but strong muslin, lay in jar, fill with best cider vinegar, and use it in making pickles and sauces.

TARRAGON VINEGAR.

Gather the tarragon just before it blossoms, strip it from the larger stalks and put it into small stone jars or wide-necked bottle; and in doing this twist the branches, bruising the leaves. Pour over it vinegar enough to cover; let it stand two months or longer, pour off, strain, and put into small dry bottles, cork well and use as sauce for meats.

CAULIFLOWER PICKLES.

To twelve heads of cauliflower, five quarts of vinegar, five cups brown sugar, six eggs, one bottle French mustard, two tablespoonfuls ginger, a few garlic, two green peppers, one-half teaspoonful cayenne, butter size of an egg, one ounce pulverized turmeric. Beat well together the eggs, sugar, mustard, ginger, and turmeric, then boil in vinegar, with garlic and peppers, ten minutes. Boil cauliflower in salt water until tender, then place carefully in jar, pour over the boiling hot mixture.—*Mrs. W. W. Eastman, Minneapolis.*

RIPE CUCUMBER PICKLES.

Take twenty-four large cucumbers, ripe and sound, six white onions, four large red peppers; pare and remove the seeds from the cucumbers, chop well, not too fine; then chop fine onions and peppers, mix thoroughly with one cup salt, one ounce white mustard; place in a muslin bag; drain twenty-four hours, remove to glass jars, cover with cold vinegar and seal. They will keep a long time and are excellent.—*Mrs. A. F. Conkey, Minneapolis, Minn.*

POULTRY.

Do not feed poultry for twenty-four hours before killing; catch them without frightening or bruising, tie the feet together, hang up on a horizontal pole, tie the wings together over the back with a strip of soft cotton cloth; let them hang five minutes, then cut the throat or cut off the head with a very sharp knife, and allow them to hang until the blood has ceased to drip. The thorough bleeding renders the meat more white and wholesome. Scald well by dipping in and out of a pail or tub of boiling water, being careful not to scald so much as to set the feathers and make them more difficult to pluck; place the fowl on a board with head towards you, pull the feathers away from you, which will be in the direction they naturally lie (if pulled in a contrary direction the skin is likely to be torn), be careful to remove all the pin-feathers with a knife or pair of tweezers; singe, but not smoke, over blazing paper, place on a meat-board, and with a sharp knife cut off the legs a little below the knee, to prevent the muscles from shrinking away from the joint, and remove the oil-bag above the tail; take out the crop, either by making a slit at the back of the neck or in front (the last is better), taking care that every thing pertaining to the crop or windpipe is removed, cut the neck-bone off close to the body, leaving the skin a good length if to be stuffed; cut around the vent, cut a slit three inches long from the tail upwards, being careful to cut only through the skin, put in the finger at the breast and detach all the intestines, taking care not to burst the gall-bag (situated near the upper part of the breast-bone, and attached to the liver; if broken, no washing can remove the bitter taint left on every spot it touches); put in the hand at the incision near the tail

and draw out carefully all intestines; trim off the fat from the breast and at the lower incision; split the gizzard and take out the inside and inner lining (throw liver, heart, and gizzard into water, wash well, and lay aside to be cooked and used for the gravy); wash the fowl thoroughly in cold water twice, (some wipe carefully with a wet cloth, and afterwards with a dry cloth to make perfectly clean, instead of washing), hang up to drain, and it is ready to be stuffed, skewered, and placed to roast. To make it look plump, before stuffing, flatten the breast-bone by placing several thicknesses of cloth over it and pounding it, being careful not to break the skin, and rub the inside well with salt and pepper. Stuff the breast first, but not too full or it will burst in cooking; stuff the body rather fuller than the breast, sew up both openings with strong thread, and sew the skin of the neck over upon the back or down upon the breast (these threads must be carefully removed before sending to the table). Lay the points of the wings under the back, and fasten in that position with a skewer run through both wings and held in place with a twine; press the legs as closely towards the breast and side-bones as possible, and fasten with a skewer run through the body and both thighs, push a short skewer through above the tail, and tie the ends of legs down with a twine close upon the skewer (or, if skewers are not used, tie well in shape with twine); rub over thoroughly with salt and pepper, then lard, in the following manner: Hold the breast over a clear fire for a minute or dip it in boiling water. To make the flesh firm, cut strips of firm fat bacon, two inches long, and an eighth of an inch wide, and make four parallel marks on the breast, put one of these strips of bacon-fat (called lardoons) securely into the split end of small larding-needle, and insert it at the first mark, bringing it out at the second, leaving an equal length of fat protruding at each end; continue inserting these strips, at intervals of half an inch down these two lines, and then do the same with the two others. For poultry use a small larding-needle; the large ones are used for larding beef or veal. The process is very simple, and any one who likes to bring out dainty dishes, will be more than repaid for the little trouble in learning how. All white-fleshed birds are improved by larding (as well as veal and sweet-bread). Small birds, such as

quails, may be more conveniently "barded" by placing a "barde," a slice of fat bacon, over the breast, and the same plan may be adopted in all cases where larding is inconvenient; or fat from the fowl itself may be used instead of bacon. When the flavor of bacon is disliked, put a table-spoon of butter in bits over the breast; never dredge with flour in the beginning. Now place to roast in an oven rather hot at first, and then graduate the heat to moderate until done, to test which insert a fork between the thigh and body; if the juice is watery and not bloody it is done. If not served at once, the fowl may be kept hot without drying up, by placing over a skillet full of boiling water (set on top of stove or range) and inverting a dripping-pan over it. Many persons roast fowls upon a wire rack or trivet placed inside the dripping-pan, or patty pans or muffin-rings may be used as rests. The pan should be three or even four inches deep, and measure at the bottom about sixteen by twenty inches, with sides somewhat flaring. Some put to roast in a dry pan, the larding or butter making sufficient drippings for basting; others add a very little water. In roasting a turkey, allow twenty minutes time for every pound, and twenty minutes longer. Some steam turkey before roasting, and a turkey-steamer may be easily improvised by placing the dripping-pan containing the turkey on top of two or three pieces of wood (hickory or maple is the best) laid in the bottom of a wash-boiler, with just enough water to cover the wood; put on the lid, which should fit tightly on the boiler, and as the water boils away add more. Add the liquor in the dripping-pan to the turkey when placed in the oven to roast (do not use the water from the boiler). In boiling fowl, put into hot water (unless soup is wanted, when place in cold); skim when it boils up first, and keep it just above the boiling point, but it must boil gently, not violently. A little vinegar added to the water in which they are boiled makes fowls more tender. For fuller directions see "Meats." Boil the giblets until tender in a separate dish, and add them, well chopped, together with water in which they were cooked, to the gravy.

TO CUT UP A CHICKEN.

Pick, singe, and draw; lay the chicken on a board kept for the purpose, cut off the feet at first joint; cut a slit in the neck, take

out the windpipe and crop, cut off the wings and legs at the joint which unites them to the body, separate the first joint of the leg from the second, cut off the oil-bag, make a slit horizontally under the tail, cut the end of the entrails loose, extend the slit on each side of the joint where the legs were cut off; then, with the left hand, hold the breast of the chicken, and, with the right, bend back the rump until the joint in back separates, cut it clear and place in water. Take out the entrails, using a sharp knife to separate the eggs (if any), and all other particles to be removed, from the back, being careful in removing the heart and liver not to break the gall-bag (a small sack of a blue-green color about an inch long attached to the liver); separate the back and breast; commence at the high point of the breast and cut downwards toward the head, taking off part of the breast with the wish-bone; cut the neck from that part of the back to which the ribs are attached, turn the skin off the neck, and take out all lumps and stringy substances; very carefully remove the gall-bag from the liver, and clean the gizzard by making an incision through the thick part and first lining, peeling off the fleshy part, leaving the inside whole and ball-shaped; if the lining breaks, open the gizzards, pour out contents, peel off inner lining, and wash thoroughly. After washing in second water, the chicken is ready to be cooked. When young chickens are to be baked, with a sharp knife cut open the back at the side of the back-bone, press apart, and clean as above directed, and place in dripping-pan, skin side up.

Chickens are stuffed and roasted in the same way as turkeys, and are much better for being first steamed, especially if over a year old. Roast for twenty or thirty minutes, or till nicely browned. Some prefer to broil or fry old chickens after first steaming until tender, but stewing or boiling is better. In broiling chickens the danger of under-cooking on the one hand, or burning on the other, is avoided by breaking the bones slightly with a rolling-pin so that the pieces are flattened. Covering with a sauce-pan will also concentrate the heat, and help cook them thoroughly without burning.

Some, in making chicken or meat pies, line the bottom of the dish with crust, and place in the oven until well "set," then line the sides, fill, cover, and bake; it is always difficult to bake the

crust on the bottom of dish unless this plan is adopted. A still better plan is to use no bottom crust, only lining the sides of the pan.

The garnishes for turkey and chicken are parsley, fried oysters, thin slices of ham, slices of lemon, fried sausages or forced-meat balls.

BAKED CHICKENS.

Dress the chickens and cut them in two, soak for half an hour in cold water, wipe perfectly dry and put in a dripping-pan, bone side down, without any water; have a hot oven, and, if the chickens are young, half an hour's cooking will be sufficient. Take out, and season with butter, salt and pepper; pack one above another as closely as possible, and place in pan over boiling water, covering them closely—this keeps them moist until served—boil the giblets in a little water, and, after the chickens are taken from the dripping-pan, put into it the water in which giblets were boiled, thicken it, and add the chopped giblets. This manner of baking chickens is fully equal to broiling them.—*Mrs. E. W. Herrick, Minneapolis, Minn.*

BAKED SPRING CHICKENS.

Cut each of four chickens into seven or nine pieces, wash thoroughly and quickly, and put in a colander to drain; put a half table-spoon each of lard and butter into a dripping-pan, lay in the pieces, and add half a pint hot water; place in oven and bake half an hour, turn, taking care that they get only to a light brown, and, just before taking up, add salt and pepper to taste; when done take out in a dish and keep hot. To make the gravy, add a half pint or more of water, set the dripping-pan on the stove, and add one table-spoon flour mixed with half cup of cream or milk, stirring slowly, adding a little of the mixture at a time. Let cook thoroughly, stirring constantly to prevent burning, and to make the gravy nice and smooth; season more if necessary.—*Mrs. L. Hush.*

BAKED CHICKEN WITH PARSNIPS.

Wash, scrape, and quarter parsnips, and parboil for twenty minutes; prepare a young chicken by splitting open at back, place in a dripping-pan, skin side up, lay parsnips around the chicken, sprinkle with salt and pepper, and add a lump of butter the size

of an egg, or two or three slices of good pickled pork ; put enough water in pan to prevent burning, place in oven and bake until chicken and parsnips are done to a delicate brown ; serve chicken separately on a platter, pouring the gravy in the pan over the parsnips.

CHICKEN CROQUETTES.

Boil two fowls weighing five pounds each till very tender, mince fine, add one pint cream, half pound butter, salt and pepper to taste ; shape oval in a jelly glass or mold. Fry in lard like doughnuts until brown.—*Mrs. E. L. Fay, New York City.*

BREADED CHICKEN.

Cut a tender chicken into seven pieces as if for frying, roll in beaten yolks of two eggs, then in finely grated bread crumbs seasoned with chopped parsley, pepper and salt ; place in dripping-pan, dot the pieces with bits of butter (one table-spoon in all), add a little water, bake slowly, basting often. When done, take out chicken and make gravy in the pan by adding a mixture of flour and butter, make smooth by stirring. Add either cream or milk to make sufficient gravy, which season to taste.

BROILED CHICKENS OR QUAILS.

Cut chicken open on the back, lay on the meat-board and pound until it will lie flat, lay on gridiron, place over a bed of coals, broil until a nice brown, but do not burn. It will take twenty or thirty minutes to cook thoroughly, and it will cook much better to cover with a pie-tin held down with a weight so that all parts of the chicken may lie close to the gridiron. While the chicken is broiling, put the liver, gizzard and heart in a stew-pan and boil in a pint of water until tender, chop fine and add flour, butter, pepper, salt, and stir a cup of sweet cream to the water in which they were boiled ; when the chicken is done, dip it in this gravy while hot, lay it back on the gridiron a minute, put it in the gravy and let boil for a half minute, and send to the table hot. Cook quails in the same way.—*Mrs. A. S. Chapman.*

CHILI COLORAD.

Take two chickens ; cut up as if to stew ; when pretty well done, add a little green parsley and a few onions. Take half pound large

pepper pods, remove seeds, and pour on boiling water; steam ten or fifteen minutes; pour off water, and rub them in a sieve until all the juice is out; add the juice to the chicken; let it cook for half an hour; add a little butter, flour and salt. Place a border of rice around the dish before setting on table. This dish may also be made of beef, pork or mutton; it is to be eaten in cold weather, and is a favorite dish with all people on the Pacific coast.—*Mrs. Gov. Bradley, Nevada.*

CHICKENS FOR LUNCH.

Split a young chicken down the back, wash and wipe dry, season with salt and pepper. Put in a dripping-pan, and place in a moderate oven; bake three-quarters of an hour. This is much better for traveling lunch than when seasoned with butter.—*Mrs. W. B. Brown, Washington, D. C.*

CHICKEN POT-PIE.

Cut up a chicken and put on in hot water enough to cover, and take care that it does not cook dry; while boiling cut off a slice from bread dough, add a small lump of lard, and mix up like light biscuit, roll, cut out with cake-cutter and set by stove to rise; wash and pare potatoes of moderate size, and add them when chicken is almost done; when potatoes begin to boil, season with salt and pepper, add dumplings and season again. See that there is water enough to keep from burning, cover very tightly, and do not take cover off until dumplings are done. They will cook in half an hour, and may be tested by lifting one edge of the lid, taking out a dumpling and breaking it open. Or, the dumplings may be placed in steamer over cold water, taking care to leave some of the holes in steamer open, as if all are covered by the dumplings, the steam will not be admitted, and they will not cook well. If there are too many dumplings to lie on bottom without covering all holes, attach them to the side and upper edge of steamer by wetting dough and pressing it to the edge. When done remove to vegetable dish and pour hot gravy over them. Dish potatoes by themselves, and chickens and dumplings together. Make gravy by mixing two level table-spoons flour and a little butter together, and stir into the broth remaining in pot slowly, add more boiling water if needed and season with salt and pepper. Or, make dumplings with one pint

sour milk, two well-beaten eggs, half tea-spoon soda (mixed in part of the flour), and flour enough to make as stiff as can be stirred with a spoon; or baking-powder and sweet milk may be used. Drop in by spoonfuls, cover tightly, and boil as above. A pot-pie may be made from a good boiling piece of beef; if too much grease arises skim off.

CHICKEN PIE.

Cut up two young chickens, place in hot water enough to cover, (as it boils away add more so as to have enough for the pie and for gravy to serve with it), boil until tender; line the sides of a four or six quart pan with a rich baking-powder or soda-biscuit dough quarter of an inch thick, put in part of the chicken, season with salt, pepper and butter, lay in a few thin strips or squares of dough, add the rest of chicken and season as before; some add five or six fresh eggs or a few new potatoes in their season, season liquor in which the chickens were boiled, with butter, salt and pepper, add a part of it to the pie, cover with crust a quarter of an inch thick, with a hole in the center the size of a tea-cup. Keep adding the chicken-liquor as needed, since the fault of most chicken pies is that they are too dry. There can scarcely be too much gravy. Bake one hour in a moderate oven.

To make a gravy, add to the liquor left in pot (if not enough add hot water) a table-spoon of butter mixed to a paste with flour, and seasoned with pepper and salt. This should be stirred, a little at a time, into the liquor; let boil up once and serve.

CHICKEN PIE WITH OYSTERS.

Boil the chicken—a year old is best—until tender, drain off liquor from a quart of oysters, boil, skim, line the sides of a dish with a rich crust, put in a layer of chicken, then a layer of raw oysters, and repeat until dish is filled, seasoning each layer with pepper, salt, and bits of butter, and adding the oyster liquor and a part of the chicken liquor until the liquid is even with the top layer; now cover loosely with a crust having an opening in the center to allow steam to escape. If the liquor cooks away, add chicken gravy or hot water. Bake forty minutes in a moderate oven. Make gravy by adding to chicken liquor left in pot (one quart or more) two tablespoons flour, rubbed smooth with two

tablespoons butter, and seasoned highly with pepper; let cook until there is no raw taste of flour and salt to taste and serve.

CHICKEN PUDDING.

Dress and cut one chicken into small pieces, put it into a sauce-pan or kettle with a little water, season with salt and pepper, let boil until it begins to grow tender, then take out and put into a three-quart pudding dish; have ready one quart green corn grated or cut fine, to which add three eggs beaten light and one pint sweet milk; season with salt and pepper, and pour this mixture over the chicken, dredge thickly with flour, lay on bits of butter and bake until done.—*Mrs. A. Wilson, Rye, N. Y.*

DRESSING FOR CHICKEN OR BEEF.

Boil potatoes, mash as if for the table, except that they should be less moist, stuff the chicken or roast with this, and bake as ordinarily; for ducks add onions chopped fine; if the bread-dressing is wanted too, it may be laid in the corner of the pan.—*Mrs. Carrie Beck.*

FRICASSEED CHICKEN.

Cut up and put on to boil, skin side down, in a small quantity of water, season with salt, pepper, and slices of an onion if liked; stew gently until tender, remove chicken, add a half pint cream or milk to gravy, and thicken with butter and flour rubbed smoothly together (adding a little of the gravy to soften and help mix them), let boil two or three minutes, add a little chopped parsley and serve. Or, first fry the chicken brown in a little hot lard, take out chicken, add a table-spoon flour, and let cook a minute, stirring constantly; add a pint water (or stock if at hand), a little vinegar or Worcestershire sauce, season with salt and pepper; when it has boiled, remove from fire, strain, add the beaten yolk of an egg, pour over the chicken and serve. Or, put chicken in sauce-pan with barely enough water to cover, stew gently until tender; have a frying-pan prepared with a few slices of salt pork, drain chicken and fry with pork until it is a fine, rich brown; take chicken and bits of pork from the pan, pour in the broth, thicken with brown flour, mixed smooth with a little water, and season with pepper; now put chicken and pork back into gravy, let simmer a few minutes, and serve very hot.—*Mrs. J. H. S.*

FRIED SPRING CHICKEN.

Put skillet on the stove with about half table-spoon each of lard and butter; when hot lay in chicken, sprinkle over with flour, salt and pepper, place lid on skillet, and cook over a moderate fire; when a light brown, turn the chicken and sprinkle flour, salt and pepper over the top as at first, if necessary add more lard and butter, and cook slowly until done; make gravy just the same as for baked chicken. As a general rule half an hour is long enough to fry spring chicken. To make rich and nice gravy without cream, take the yolk of an egg, beat up light, strain and stir slowly into the gravy after the flour and milk have been stirred in and thoroughly cooked; as soon as it boils up the gravy is done, and should be removed from the stove. All gravies need to be stirred well and thoroughly cooked over a moderate fire.—*Mrs. L. H.*

FRIED GUMBO.

Cut up two young chickens, and fry in skillet; when brown but not scorched, put in a pot with one quart finely chopped okra, four large tomatoes, and two onions chopped fine; cover with boiling water, boil very slowly, and keep the kettle tightly closed; add boiling water as it wastes, and simmer slowly three hours; season with salt, pepper, and a little butter and flour rubbed together; serve with boiled rice.—*Mrs. J. H. S.*

JELLIED CHICKEN.

Cook six chickens in a small quantity of water, until the meat will part from the bone easily; season to taste with salt and pepper; just as soon as cold enough to handle, remove bones and skin; place meat in a deep pan or mold, just as it comes from the bone, using gizzard, liver and heart, until the mold is nearly full. To the water left in the kettle, add three-fourths of a box of Cox's gelatine (some add juice of lemon), dissolved in a little warm water, and boil until it is reduced to a little less than a quart, pour over the chicken in the mold, leave to cool, cut with a very sharp knife and serve. The slices will not easily break up if directions are followed.—*Mrs. Prof. Roberts, Cape Girardeau, Mo.*

PICKLED CHICKEN.

Boil four chickens till tender enough for meat to fall from bones; put meat in a stone jar, and pour over it three pints of cold vinegar, and a pint and half of the water in which the chickens were boiled; add spices if preferred, and it will be ready for use in two days.—*Emma Gould Rea.*

PRESSED CHICKEN.

Take one or two chickens, boil in a small quantity of water with a little salt, and when thoroughly done, take all the meat from the bones, removing the skin, and keeping the light meat separate from the dark; chop and season to taste with salt and pepper. If a meat presser is at hand take it, or any other mold such as a crock or pan will do; put in a layer of light and a layer of dark meat till all is used, add the liquor it was boiled in, which should be about one tea-cupful, and put on a heavy weight; when cold cut in slices. Many chop all the meat together, add one pounded cracker to the liquor it was boiled in, and mix all thoroughly before putting in the mold; either way is nice. Boned turkey can be prepared in the same way, slicing instead of chopping.

STEAMED CHICKEN.

Rub the chicken on the inside with pepper and half tea-spoon of salt, place in steamer in a kettle that will keep it as near the water as possible, cover, and steam an hour and a half; when done keep hot while dressing is prepared, then cut them up, arrange on the platter, and serve with the dressing over them. The dressing is made as follows: Boil one pint of gravy from the kettle without the fat, add cayenne pepper and half a tea-spoon salt; stir six table-spoons of flour into a quarter pint of cream until smooth, and add to the gravy. Corn starch may be used instead of the flour, and some add nutmeg or celery salt.

BONED TURKEY.

With a sharp knife slit the skin down the back, and raising one side at a time with the fingers, separate the flesh from the bones with knife, until the wings and legs are reached. These unjoint from the body, and cutting through to the bone, turn back the flesh and remove the bones. When bones are removed, the flesh

may be re-shaped by stuffing. Some leave the bones in the legs and wings, as they are most difficult to remove. Stuff with force-meat, made of cold lamb or veal and a little pork, chopped fine and seasoned with salt, pepper, sage or savory, and the juice of one lemon; sew into shape, turn ends of wings under and press the legs close to the back, and tie all firmly so that the upper surface may be plump and smooth for the carver. Lard with two or three rows on the top, and bake until thoroughly done, basting often with salt and water, and a little butter. This is a difficult dish to attempt. Carve across in slices and serve with tomato-sauce.—*Mrs. J. Fleming, Philadelphia, Pa.*

BONED TURKEY.

Bone and stuff as in preceding recipe, roll tight in a strong, clean cloth, tie with tape in center and near the ends, and fasten ends firmly with strong twine, taking care to make the roll compact and perfectly secure; place in a rich stock, prepared by putting the bones in cold water with herbs, an onion peeled and stuck with ten cloves, and a sliced carrot and turnip, bringing to a boil, and skimming it until clear (if not enough to cover, add more boiling water), and boil four or five hours, take up, remove cloth, wash it in cold water, and replace turkey in it as before, place it between two platters under a heavy weight, and let stand over night to cool; strain the stock in which it was boiled, in the morning remove all fat, and put stock over the fire; add to it two ounces gelatine dissolved in a pint of cold water, and clarify as in general directions for "Soups." Strain through flannel until perfectly clear, pour it into two shallow molds, color one dark brown with caramel, and cool until the jelly is firm; place turkey on a dish and garnish with the jelly cut in fanciful shapes; or first place the turkey on a dish, and pour the jelly over it.

BOILED TURKEY.

Wash the turkey thoroughly and rub salt through it: fill it with a dressing of bread and butter, moistened with milk and seasoned with sage, salt and pepper, and mixed with a pint of raw oysters; tie the legs and wings close to the body, place in salted boiling water with the breast downward. skim often. boil about two hours, but not till the skin breaks; serve with oyster-sauce.—*Mrs. E. L. F., New York City.*

ROAST TURKEY.

After picking and singeing the turkey, plump it by plunging quickly three times into boiling water and then three times into cold, holding it by the legs; place to drain and dress as in general directions; prepare stuffing by taking pieces of dry bread and crust (not too brown) cut off a loaf of bread fully three or four days old (but not moldy); place crust and pieces in a pan and pour on a very little boiling water, cover tightly with a cloth, let stand until soft, add a large lump of butter, pepper, salt, one or two fresh eggs, and the bread from which the crust was cut, so as not to have it too moist. Mix well with the hands and season to suit taste; rub inside of turkey with pepper and salt, stuff it as already directed on page 272, and sew up each slit with a strong thread; tie the legs down firmly, and press the wings closely to the sides, securing them with a cord tied around the body (or use skewers if at hand), steam (page 273) from one to three hours (or until easily pierced with a fork), according to the size, then place turkey in pan with water from dripping-pan in which the turkey was steamed; lard the turkey, or place on the breast the pieces of fat taken from it before it was stuffed, sprinkle with salt and pepper, dredge well with flour; if not sufficient water in the pan, keep adding boiling water and baste often, as the excellence of the turkey depends much on this. Cook until a nice brown and perfectly tender; remove to a hot platter and serve with cranberry sauce and giblet gravy. To make the gravy, after the turkey is dished place the dripping-pan on the top of range or stove, skim off most of the fat, and add water if necessary; chop the heart, gizzard and liver (previously boiled for two hours in two quarts of water), and add to the gravy with the water in which they were boiled, season with salt and pepper, add a smooth thickening of flour and water, stir constantly until thoroughly mixed with the gravy, and boil until the flour is well cooked. Some, in making stuffing, try out the fat of the turkey at a low temperature, and use instead of butter; others use the fat of sweet-pickled pork chopped fine (not tried out), and a small quantity of butter, or none at all.

—*Mrs. Judge J. L. Porter.*

ROAST TURKEY.

Prepare and stuff as in preceding recipe, and lard as described in general directions; place in oven not quite as hot as for roasting meats (if the fire is very hot, lay a piece of brown paper, well greased, over the fowl, to prevent scorching); put a table-spoon of butter in bits on the breast; it will melt and run into the dripping-pan, and is used to baste the fowl as roasting progresses; baste often (once in ten minutes), watching the turkey as it begins to brown, very carefully, and turning it occasionally to expose all parts alike to the heat; it should be moist and tender, not in the least scorched, blistered or shriveled, till it is a golden brown all over. For the first two-thirds of the time required for cooking (the rule is twenty minutes to the pound and twenty minutes longer) the basting should keep the surface moistened so that it will not crisp at all; meantime the oven should be kept as close as possible. In basting use the door that opens to the left, so that the right hand may be used conveniently through a small opening; and a long gauntlet glove is a good thing to protect the hand and arm during the operation. In turning the pan, do it as quickly as possible; season with two tea-spoons salt when half done. In the last third of the time allowed for cooking, withdraw the pan partly from the oven (resting the end on a block of wood or a plain stool of the proper height kept for the purpose), and dredge the breast, upper portion and sides thoroughly, by sifting flour over the fowl from a fine sifter, return pan to oven, and let remain until the flour is well browned, then baste freely with drippings from the pan, and flour again, repeating the flouring and browning, and allowing the crust to grow crisper each time; there will probably be time to repeat the process three or four times before finishing. Take care not to wash off the flour by basting; give it time to brown on thoroughly, and do not take out of oven until all the flour of last dredging is thoroughly browned. If it is necessary to turn the turkey in the pan, use a towel, and never stick it with a fork, to allow the juice to escape. In roasting a large turkey, a liberal allowance of butter for cooking, including gravy for serving in two successive days, is one tea-cupful, but less may be used, according to taste or necessity for economy. When done the entire surface will be a

rich, frothy, brown crust, which breaks off in shells in carving, and makes the most savory of morsels. Dish the turkey.

To make the gravy, boil the heart, liver, gizzard and neck in two quarts of water for two hours, then take them up, chop gizzard, heart and liver, put them back again, thicken with one table-spoon of flour wet with cold water; season with salt and pepper; after the turkey has been taken up, pour into dripping-pan, set on the top of the stove, and boil five minutes, stirring constantly, scraping the sides of the pan until free from the rich, savory particles that adhere. Serve in a gravy-boat.

ROAST TURKEY WITH OYSTER DRESSING.

Dress and rub turkey thoroughly inside and out with salt and pepper, steam two hours or until it begins to grow tender, lifting the cover occasionally and sprinkling lightly with salt. Then take out, loosen the legs, and rub the inside again with salt and pepper, and stuff with a dressing prepared as follows: Take a loaf of stale bread, cut off crust and soften by placing in a pan, pouring on boiling water, draining off immediately and covering closely; crumble the bread fine, add half a pound melted butter, or more if to be very rich, and a tea-spoon each of salt and pepper, or enough to season rather highly; drain off liquor from a quart of oysters, bring to a boil, skim and pour over the bread-crumbs, adding the soaked crusts and one or two eggs; mix all thoroughly with the hands, and if rather dry, moisten with a little sweet milk; lastly, add the oysters, being careful not to break them; or first put in a spoonful of stuffing, and then three or four oysters, and so on until the turkey is filled; stuff the breast first. Flour a cloth and place over the openings, tying it down with a twine; spread the turkey over with butter, salt and pepper, place in a dripping-pan in a well-heated oven, add half a pint hot water, and roast two hours, basting often with a little water, butter, salt and pepper, kept in a tin for this purpose and placed on the back of the stove. A swab made of a stick with a cloth tied on the end, is better than a spoon to baste with. Turn until nicely browned on all sides, and about half an hour before it is done, baste with butter and dredge with a little flour—this will give it a frothy appearance.

When you dish the turkey if there is much fat in the pan, pour off most of it, and add the chopped giblets previously cooked until tender, and the water in which they were cooked, now stewed down to about one pint; place one or two heaping table-spoons flour (it is better to have half of it browned) in a pint bowl, mix smooth with a little cream, fill up bowl with cream or rich milk and add to the gravy in the pan; boil several minutes, stirring constantly, and pour into the gravy tureen; serve with currant or apple jelly. A turkey steamed in this way does not look so well on the table, but is very tender and palatable. It is an excellent way to cook a large turkey.

ENGLISH ROAST TURKEY.

Kill several days before cooking, prepare in the usual manner, stuff with bread-crumbs (not using the crusts) rubbed fine, moistened with butter and two eggs, seasoned with salt, pepper, parsley, sage, thyme or sweet marjoram; sew up, skewer, and place to roast in a rack within a dripping-pan; spread with bits of butter, turn and baste frequently with butter, pepper, salt and water; a few minutes before it is done glaze with the white of an egg; dish the turkey, pour off most of the fat, add the chopped giblets and the water in which they were boiled, thicken with flour and butter rubbed together, stir in the dripping-pan, let boil thoroughly and serve in a gravy-boat. Garnish with fried oysters, and serve with celery-sauce and stewed gooseberries. Choose a turkey weighing from eight to ten pounds. If it becomes too brown, cover with buttered paper.—*Mrs. C. T. Carson.*

SALADS.

Vegetables used for salads are: boiled asparagus, cabbage, red and white; lettuce, chicory, boiled cauliflower, celery, dandelion, purslane, water-cress, etc. Prepare carefully by freshening in cool water, cleaning thoroughly of all foreign matters, drying carefully in a towel (avoiding as much as possible crushing the leaves, as it causes them to wilt), and then shredding with the fingers instead of cutting or chopping with a knife. Lettuce is often served with the leaves entire, reserving the tender inner leaves of lettuce for garnishing; cover with a "dressing," which consists chiefly of oil, vinegar, salt, pepper, and mustard, mixed in various proportions. All the ingredients of the dressing should be the very best.

In preparing the dressing, powder the hard boiled eggs, either in a mortar or by mashing with the back of a silver spoon (if raw eggs are used beat well and strain), add the seasoning, then the oil, a few drops at a time, and, lastly and gradually, the vinegar. Always use the freshest olive salad oil, not the common sweet oil; if it can not be obtained, cream or melted butter is a good substitute and by some considered even more palatable, but when used it should be added last of all. In making chicken salad use the oil off the water in which the chickens were boiled. It is much nicer to pick the meat or cut it with a knife instead of chopping, always removing bits of gristle, fat and skin. The same is true of celery (in place of which celery seed may be used with white cabbage or nice head-lettuce, well chopped). To crisp celery, lettuce, cabbage, and all vegetables used for salads, put in ice-water for two hours before serv-

ing. Pour the dressing over the chicken and celery, mixed and slightly salted; toss up lightly with a silver fork, turn on a platter, form into an oval mound, garnish the top with slices of cold boiled eggs, and around the bottom with sprigs of celery, and set away in a cold place until needed. Salads should be served the day they are prepared. Vegetable salads should be stirred as little as possible, in order that their freshness may be preserved until they are served. To fringe celery stalks for use as a garnish for salads, meats, chicken, etc., cut the stalks into two-inch pieces; stick several coarse needles into the top of a cork; draw half of the stalk of each piece of celery through the needles several times. When all the fibrous parts are separated, lay the celery in some cold place to curl and crisp. Stir salads with a wooden fork or spoon. Many think turkey makes a nicer salad than chicken. Always make soup of the liquor in which turkey or chicken was boiled.

SIDNEY SMITH'S WINTER SALAD.

Two large potatoes, passed through kitchen sieve,
 Unwonted softness to the salad give;
 Of mordant mustard add a single spoon—
 Distrust the condiment which bites too soon;
 But deem it not, though made of herbs, a fault
 To add a double quantity of salt;
 Three times the spoon with oil of Lucca crown,
 And once with vinegar procured from town.
 True flavor needs it, and your poet begs
 The pounded yellow of two well-boiled eggs.
 Let onion atoms lurk within the bowl,
 And, half-suspected, animate the whole;
 And lastly, on the favored compound toss
 A magic tea-spoon of anchovy sauce.
 Then, though green turtle fail, though venison's tough,
 Though ham and turkey are not boiled enough,
 Serenely full, the epicure shall say,
 "Fate can not harm me—I have dined to day."

ASPARAGUS SALAD.

After having scraped and washed asparagus, boil soft in salt water, drain off water, add pepper, salt and strong cider vinegar, and then cool. Before serving, arrange asparagus so that heads will all lie in center of dish; mix the vinegar in which it was put

after removing from the fire with good olive oil or melted butter, and pour over the asparagus.—*Mrs. Lewis Brown.*

BEAN SALAD.

String young beans, break into half-inch pieces (or leave whole), wash and cook soft in salt water; drain well, add finely-chopped onions, pepper, salt and vinegar; when cool add olive-oil or melted butter. The onions may be omitted.

CABBAGE SALAD.

Two quarts finely-chopped cabbage, two level table-spoons salt, two of white sugar, one of black pepper, and a heaping one of ground mustard; rub yolks of four hard-boiled eggs until smooth, add half cup butter, slightly warmed; mix thoroughly with the cabbage, and add tea-cup good vinegar; serve with whites of the eggs sliced and placed on the salad.—*Mrs. Col. Hawkins.*

CABBAGE SALAD.

Put the milk and vinegar on to heat in separate sauce-pans; when the vinegar boils, add butter, sugar, salt and pepper, and stir in the chopped cabbage; cover, and let scald and steam—not boil—for a moment, meanwhile, remove hot milk from stove, cool a little, and stir in the well-beaten and strained yolks; return to stove, and boil a moment. Dish cabbage and pour custard over it, stir rapidly with a silver spoon until well mixed, and set immediately in a cold place.

CREAM SLAW.

One gallon cabbage cut very fine, pint vinegar, pint sour cream, half cup sugar, tea-spoon flour, two eggs, and a piece of butter the size of a walnut; put vinegar, sugar and butter in a sauce-pan and let boil; stir eggs, cream and flour, previously well mixed, into the vinegar, boil thoroughly and throw over the cabbage previously sprinkled with one table-spoon salt, one of black pepper and one of mustard.—*Mrs. Dr. Skinner, Somerset, Ohio.*

PLAIN COLD SLAW.

Slice cabbage very fine, season with salt, pepper, and a little sugar; pour over vinegar and mix thoroughly. It is nice served in the center of a platter with fried oysters around it.

CHICKEN SALAD.

Chop fine one chicken cooked tender, one head cabbage, and five cold hard-boiled eggs; season with salt, pepper and mustard to taste; warm one pint vinegar, add half a tea-cup butter, stir until melted, pour hot over the mixture, stir thoroughly, and set away to cool.—*Mrs. C. S. Ogden.*

CHICKEN SALAD.

Boil three chickens until tender, salting to taste; when cold cut in small pieces and add twice the quantity of celery cut up with a knife but not chopped, and four cold-boiled eggs sliced and thoroughly mixed through the other ingredients. For dressing, put on stove a sauce-pan with one pint vinegar and butter size of an egg; beat two or three eggs with two table-spoons mustard, one of black pepper, two of sugar, and a tea-spoon salt, and when thoroughly beaten together pour slowly into the vinegar until it thickens. Be careful not to cook too long or the egg will curdle. Remove, and when cold pour over salad. This may be prepared the day before, adding the dressing just before using. Add lemon juice to improve the flavor, and garnish the top with slices of lemon.—*Mrs. C. E. Skinner, Battle Creek, Mich.*

CHICKEN SALAD.

Boil one chicken tender; chop moderately fine the whites of twelve hard-boiled eggs and the chicken; add equal quantities of chopped celery and cabbage; mash the yolks fine, add two table-spoons butter, two of sugar, one tea-spoon mustard; pepper and salt to taste; and lastly, one half-cup good cider vinegar; pour over the salad, and mix thoroughly. If no celery is at hand, use chopped pickled cucumbers or lettuce and celery seed. This may be mixed two or three days before using.—*Mrs. Judge Lawrence, Bellefontaine, Ohio.*

CHICKEN SALAD.

Four chickens; two bunches of celery to each chicken; one pint vinegar, two eggs, two table-spoons salad oil, two of liquid mustard, one of sugar, one of salt, one salt-spoon red pepper; make a custard of eggs and vinegar; beat oil, mustard, and red pepper together; stir into custard; add celery just before using. The above is sufficient for twenty persons.—*Mrs. J. W. G., Richmond, Indiana.*

CUCUMBER SALAD.

Peel and slice cucumbers; mix with salt, and let stand half an hour; mix two table-spoons sweet-oil or ham gravy with as much vinegar, and a tea-spoon sugar; add the cucumbers, which should be drained a little; add a tea-spoon pepper, and stir well. Sliced onions are an addition, if their flavor is liked.—*Mrs. H. C. Mahncke.*

HAM SALAD.

Cut up small bits of boiled ham, place in salad-bowl with the hearts and inside leaves of a head of lettuce. Make dressing as follows: Mix in a sauce-pan one pint sour cream, as free from milk as possible, and half pint good vinegar, pepper, salt, a small piece of butter, sugar, and a small table-spoon of mustard mixed smooth; boil, add the well-beaten yolks of two eggs, stirring carefully as for float, until it thickens to the consistency of starch, then set in a cool place or on ice, and when cold pour over salad and mix well.—*Mrs. S. Watson, Upper Sandusky, Ohio.*

HERRING SALAD.

Soak over night three Holland herrings cut in very small pieces; cook and peel eight medium potatoes, and when cold chop with two small cooked red beets, two onions, a few sour apples, some roasted veal, and three hard-boiled eggs; mix with a sauce of sweet-oil, vinegar, stock, pepper, and mustard to taste. A table-spoon of thick sour cream improves the sauce, which should stand over night in an earthen dish.—*Mrs. H. C. Mahncke.*

LETTUCE SALAD.

Take the yolks of three hard-boiled eggs, add salt and mustard to taste; mash it fine; make a paste by adding a dessert-spoon of olive-oil or melted butter (use butter always when it is difficult to get *fresh* oil); mix thoroughly, and then dilute by adding *gradually* a tea-cup of vinegar, and pour over the lettuce. Garnish by *slicing* another egg and laying over the lettuce. This is sufficient for a moderate-sized dish of lettuce.—*Mrs. Col. Reid, Delaware, Ohio.*

LOBSTER SALAD.

Put a large lobster over the fire in boiling water slightly salted; boil rapidly for about twenty minutes; when done it will be of a bright red color, and should be removed, as if boiled too long it will

be tough ; when cold, crack the claws, after first disjoining, twist off the head (which is used in garnishing), split the body in two lengthwise, pick out the meat in bits not too fine, saving the coral separate ; cut up a large head of lettuce slightly, and place on a dish over which lay the lobster, putting the coral around the outside. For dressing, take the yolks of three eggs, beat well, add four table-spoons salad-oil, dropping it in very slowly, beating all the time ; then add a little salt, cayenne pepper, half tea-spoon mixed mustard, and two table-spoons vinegar. Pour this over the lobster, just before sending to table.—*Mrs. A. Wilson, Rye, N. Y.*

POTATO SALAD.

Boil four large Irish potatoes, peel and mash smooth ; mince two onions, and add to the potato, make a dressing of the yolks of three hard-boiled eggs, one small tea-cup of vinegar, one tea-spoon black pepper, one dessert-spoon each of celery seeds and salt, one table-spoon each of prepared mustard and melted butter ; mix well with potato, and garnish with slices of egg and celery or lettuce. Or, chop cold boiled potatoes fine with enough raw onions to season nicely ; make a dressing as for lettuce salad, and pour over it.—*Mrs. James A. Jennings, Nashville, Tennessee.*

SALMON SALAD.

Set a can of salmon in a kettle of boiling water, let boil twenty minutes, take out of the can and put in a deep dish, pour off the juice or oil, put a few cloves in and around it, sprinkle salt and pepper over, cover with cold vinegar, and let it stand a day, take it from the vinegar and lay it on a platter. Prepare a dressing as follows: Beat the yolks of two raw eggs with the yolks of two eggs boiled hard and mashed fine as possible ; add gradually a table-spoon mustard, three of melted butter, or the best of salad-oil, a little salt and pepper (either black or cayenne), and vinegar to taste. Beat the mixture a long time (some persons like the addition of lemon juice and a little brown sugar) ; cover the salmon thickly with a part of the dressing, tear up very small the crisp inside leaves of lettuce, put in the remainder of the mixture, and pour over with two or three larger pieces placed around the salmon, and serve.

TOMATO SALAD.

Take the skin, juice, and seeds from nice, fresh tomatoes, chop what remains with celery, and add a good salad-dressing.

SALAD DRESSING.

Yolks of two hard-boiled eggs rubbed very fine and smooth, one tea-spoon English mustard, one of salt, the yolks of two raw eggs beaten into the other, dessert-spoon of fine sugar. Add very fresh sweet-oil poured in by very small quantities, and beaten as long as the mixture continues to thicken, then add vinegar till as thin as desired. If not hot enough with mustard, add a little cayenne pepper.—*Mrs. Gov. Cheney, New Hampshire.*

SALAD DRESSING.

The yolks of two eggs beaten thoroughly, one level tea-spoon salt, one of pepper, two of white sugar, two tea-spoons prepared mustard, one table-spoon butter; stir in the mixture four table-spoons best vinegar, put dressing into a bowl, set it in a kettle of hot water, and stir constantly till it thickens; set away, and when cool it is ready for use. This is sufficient for one quart finely-chopped cabbage, and should be poured over while hot, and thoroughly mixed with the cabbage, which may then be placed upon a platter, formed into an oval mound, and served cold.

BOTTLED SALAD DRESSING.

Beat yolks of eight eggs, add to them a cup of sugar, one table-spoon each of salt, mustard, and black pepper, a little cayenne, and half a cup of cream; mix thoroughly; bring to a boil a pint and a half vinegar, add one cup butter, let come to a boil, pour upon the mixture, stir well, and when cold put into bottles, and set in a cool place. It will keep for weeks in the hottest weather, and is excellent for cabbage or lettuce.

CREAM DRESSING FOR COLD SLAW.

Two table-spoons whipped sweet cream, two of sugar, and four of vinegar; beat well and pour over cabbage, previously cut very fine and seasoned with salt.—*Miss Laura Sharp, Kingston.*

MAYONNAISE DRESSING.

Beat a raw egg (some use the yolks only) with a salt-spoon of salt (using a wooden-spoon) until it is thoroughly smooth, add a tea-spoon

mixed mustard made rather thicker than usual; when quite smooth add by degrees (a few drops only at a time) a half-pint of olive-oil, taking care to blend each portion of it with the egg before adding more. This ought to be as smooth as honey, and thick enough so that a spoon will stand up in it; dilute with vinegar until it assumes the consistency of thick cream. A little anchovy may be added if desired. Lemon juice may be used instead of vinegar, or a few drops may be added with the vinegar. This is the smoothest and richest of salad dressings. The oily flavor is entirely lost in combination with the raw egg. When you begin to add the oil, drop a very little at first as it may curdle the egg. This sauce keeps well, if bottled and corked with a glass stopper, and it may be made at any time in advance, if only yolks are used, when yolks are left over from baking. In summer, place oil and eggs in a cold place, half an hour before making.

SALAD-DRESSING WITH POTATO.

Peel one large potato, boil, mash until all lumps are out, and add the yolk of a raw egg, stir all well together and season with a teaspoon of mustard and a little salt; add about half a gill of olive-oil and vinegar, putting in only a drop or two at a time, and stirring constantly, as the success of the dressing depends on its smoothness. This dressing is very nice with celery or cabbage chopped fine, and seasoned with a little salt and vinegar.—*Mrs. E. L. Fay.*

OYSTER SALAD.

Half gallon each fresh oysters and celery cut into dice, yolks of four hard-boiled eggs, a raw egg whipped, two large spoons melted butter, two tea-spoons each of salt, black pepper and made mustard, one tea-cup vinegar, two pickled cucumbers cut fine. Drain liquor from oysters, throw in hot vinegar on the fire, let them stay until *plump*, not cooked. Put at once in cold water, drain off, and set in cool place; prepare dressing. Rub salt, pepper and mustard with the yolks finely mashed; add butter, a few drops at a time. When smooth, add beaten egg, then vinegar by the spoonful; set aside. Mix oysters, celery and pickle, tossing up well with a silver fork; salt to taste. Pour dressing over all.—*Mrs. Col. G. S. Park, Parkville, Mo.*

SHELL-FISH.

There is not a lover of oysters in existence who does not heartily sympathize with the boy who wanted to spell August "O-r-g-u-s-t," in order to bring it into the list of the months which contain an "r," in all of which oysters are in season. The delicious bivalves furnish an important, and, in most localities, a not expensive article of food; and the ease with which they are prepared for the table, and the great variety of ways in which they may be cooked and served, make them a great favorite with housekeepers.

Oysters in the shell must be kept in a cool cellar, and occasionally sprinkled with salt water. When fresh, the shell is firmly closed; if open, the oyster is dead and unfit for use. The small-shelled oysters have the finest flavor. For the freshness of canned oysters it is necessary to trust to the dealer, but never buy cans the sides of which are swollen. In preparing them for cooking or for the table, carefully remove all bits of shell. Never salt oysters for soups or stews till just before removing them from the fire, or they will shrivel up and be hard, and do not add butter. In frying, a little *baking-powder* added to the cracker-dust or corn-meal in which they are rolled will greatly improve them. Roasting in the shell preserves the natural flavor. *Always serve immediately after cooking, no matter what method is used.*

As to nutritive qualities, oysters rank much below butcher's meats, and it is even questioned whether they contain the phosphorus, or brain food, which has been credited to them in company with the finny tribe in general. But, when properly cooked, they are easy of digestion, and very proper food for persons whose occupation is

sedentary, and whose duties do not call for heavy muscular exertion. Even for invalids, they are nutritious and wholesome, when delicately prepared.

CLAM CHOWDER.

Chop fifty clams, peel and slice ten raw potatoes, cut into dice six onions and a half pound fat salt pork, slice six tomatoes (if canned use a coffee-cup full), add a pound pilot crackers; first put pork in bottom of pot and try out, partially cook onions in pork-fat, remove the mass from pot, and put on a plate bottom side up; make layers of the ingredients, season with pepper and salt, cover with water and boil an hour and a half, adding chopped parsley to taste.

CLAM PIE.

Take three pints of either hard or soft-shell clams (if large, chop slightly), put in a sauce-pan and bring to a boil in their own liquor, or add a little water if needed; have ready four medium-sized potatoes, boiled till done and cut into small squares; make a nice pie-paste with which line a medium-sized pudding-dish half way down the sides; turn a small tea-cup bottom up in middle of dish to keep up the top crust; put in first a layer of clams, and then a few potatoes, season with bits of butter and a little salt and pepper, and dredge with flour; add another layer of clams, and so on till dish is filled, adding juice of clams, and a little water if necessary (there should be about as much liquid as for chicken-pie). Cover with top-crust, cutting several slits for steam to escape, and bake three-quarters of an hour.—*Mrs. A. Wilson, Rye, N. Y.*

CLAM STEW.

Take half peck hard-shell clams, wash shells clean, and put in a kettle with about one tea-cup water; let steam until the shells open, when take out of shell, strain juice, and return it with clams to the fire; after they come to a boil, add one pint milk, a piece of butter size of an egg, three crackers rolled fine, pepper, and salt if any is needed.—*Mrs. A. W.*

FRIED CLAMS.

Remove from shell large soft-shell clams; beat an egg well and add two table-spoons water; have the clams dried in a towel, and dip them first in the egg, then in finely-rolled cracker or bread-

crumbs, and fry (longer than oysters) in sweet lard or butter. Oysters may be prepared for cooking in same way.—*Mrs. A. W.*

DEVILED CRABS.

Pick the meat from a boiled crab and cut in fine bits, add one-third as much bread-crumbs, two or three chopped hard-boiled eggs, and lemon juice; season with pepper, salt, and butter or cream. Clean the shells nicely and fill with the mixture, sprinkle over with bread-crumbs and small bits of butter, and brown in oven. Lobsters may be prepared in same way, and served in silver scallop-shells. Or, boil one pint milk, and thicken with one table-spoon corn starch mixed in a little cold milk, season with pepper (cayenne may be used) and salt, and pour over the picked-up lobster; put in baking-dish, and cover with bread-crumbs and a few pieces of butter, and brown in oven.—*Mrs. Col. S., Norfolk, Va.*

BOILED OYSTERS.

Wash shell-oysters perfectly clean, place in a small willow basket, drop in a kettle of boiling water, and when shells open, lift basket, and serve oysters on the half shell.

BROILED OYSTERS.

Dry large, selected oysters in a napkin, pepper and salt, and broil on a fine folding wire-broiler, turning frequently to keep the juice from wasting. Serve immediately in a hot dish with little pieces of butter on them. Or, pepper a cup of dry bread-crumbs, dry one quart of oysters in a napkin, dip each in butter previously peppered, roll well in the crumbs, and broil over a good fire for five to seven minutes. Serve immediately in a hot dish with butter, pepper and salt.

BROILED OYSTERS WITH PORK.

String a hair-pin shaped wire, first with an oyster, then with a thin slice of pork, and so on until the wire is filled; fasten ends of wire into a long wooden handle, and broil before the fire. Serve, with the pork, if you like, seasoning slightly with pepper.

OYSTER CROQUETTES.

Scald and chop fine hard part of the oysters (after taking the other part and liquor for a soup), add an equal weight of mashed potato; to one pound of this add lump of butter the size of an egg,

tea-spoon salt, half tea-spoon of pepper, and quarter of a tea-cup cream. Make in small cakes, dip in egg and then in bread-crumbs, and fry like doughnuts.

BROILED OYSTERS ON THE HALF-SHELL.

Select large shells, clean with a brush, open, saving juice ; put oysters in boiling water for a few minutes, remove and place each oyster in a half-shell, with juice ; place on a gridiron over a brisk fire, and when they begin to boil, season with butter, salt and pepper (some add a drop of lemon juice.) Serve on the half-shell.

CURRIED OYSTERS.

Put the liquor drained from a quart of oysters into a sauce-pan, add a half-cup of butter, two table-spoons flour, and one of curry powder, well mixed ; let boil, add oysters, and a little salt ; boil up once and serve.

DEVEILED OYSTERS.

Wipe the oysters dry and lay in a flat dish, cover with a mixture of melted butter, cayenne pepper (or pepper sauce), and lemon juice. Let them lie in this for ten minutes, turning them frequently ; take out, roll in cracker crumbs, then in beaten egg, then in crumbs, and fry in hot lard and butter, half and half.

ESCALOPED OYSTERS.

Take crushed crackers, not too fine ; drain liquor from a quart of oysters and carefully remove all bits of shell, butter a deep dish or pan, cover the bottom with crackers, put in a layer of oysters seasoned with salt and pepper and bits of butter in plenty, then a layer of crackers, then oysters, and so on until dish is full, finishing with the crackers covered with bits of butter ; pour over the whole the oyster-liquor added to one pint of boiling water (boiled and skimmed), place in a hot oven, bake half an hour, add another pint of hot water, or half pint water and half pint of milk, in which a small lump of butter has been melted ; bake another half hour, and, to prevent browning too much, cover with a tin or sheet-iron lid. All bread-crumbs, or a mixture of crackers and bread-crumbs may be used when more convenient. As the amount of liquor in oysters varies, and the proportion of crackers or bread-crumbs to the oysters also varies, the quantity of water must be

increased or diminished according to judgment and taste. Some prefer to cook half the time given above. Boiled macaroni may be used in place of cracker-crumbs.

Or, cover the bottom of a well-buttered baking dish with a layer of crumbs, and wet these with the cream or milk, one-half cup put on spoon by spoon, salt and pepper, and add bits of butter; add one quart of oysters and liquor, pepper and bits of butter. Then cover thickly with crumbs and on them place more pieces of butter. Place in oven and cover—this is very important, as the flavor is thereby not allowed to escape—and bake till the juice bubbles up, from half to three-quarters of an hour. Remove cover and brown in upper part of oven for a few minutes, not long. Serve in dish in which it was baked.

FRIED OYSTERS.

Drain carefully, remove all bits of shell, and sprinkle with pepper and salt, and set in a cool place for ten or fifteen minutes. Then, if oysters are small, pour them into a pan of crackers rolled fine, add the liquor, mix well, and let stand five minutes, add a *little* salt and pepper, mold into small cakes with two or three oysters in each, roll in dry crackers until well encrusted, and fry in hot lard and butter, or beef-drippings. Serve hot in a covered dish.

Or, dip the oysters in the yolk of eggs, well seasoned and beaten, then in corn meal with a little baking powder mixed with it, and fry in hot lard like doughnuts; or if you have frying basket, place them on that and drop it in the hot lard. Test the heat as for doughnuts.

Or, drain thoroughly, put in a *hot* frying-pan, turn so as to brown on both sides. They cook in this way in a few moments, and the peculiar flavor of the oysters is well preserved. Serve on a hot covered dish, with butter, pepper and salt, or add a little cream just before serving, and serve on toast; or take two parts rolled crackers and one part corn meal, mix well, roll the oysters in it, and fry in equal parts butter and lard. Season with salt and pepper.—*Mrs. W. W. Woods.*

FRIED OYSTERS.

To fry oysters, take two dozen large oysters (they are sold under different names and brands in different markets), drain off liquor;

have prepared cracker dust (bought of any grocer, or made by crushing with rolling pin), mix well one tea-spoon salt, take one oyster at a time, roll in cracker dust, and lay on a meat board or platter by itself until all are so encased, and laid in rows; let remain fifteen minutes, now take the oyster first rolled in cracker dust and dip in beaten eggs (yolk and white beaten together), then the second oyster, and so on until all are dipped, then roll in cracker dust, following same order as before. Let them remain from half to three-quarters of an hour. It is important to follow the same order in each operation, to give the liquor of the oyster time to drain out and be absorbed by the cracker dust; now heat in a frying-pan one pound of clarified fat or lard; when the blue smoke arises (which indicates a heat of 375° , the proper cooking point), drop into it a peeled potato or piece of hard bread, which has the effect of preventing the fat growing hotter, drop in the oysters very lightly, and when a light brown turn to brown the other side; and then remove to a colander to drain a moment, or lay upon a piece of brown paper, which will absorb the superfluous grease. The time for cooking is about three minutes. Serve while *hot* on a hot platter. Fried oysters, to be at their best, must be eaten as soon as cooked; and when a second supply is likely to be needed, it should be cooked while the first is being served and eaten. It is better not to touch the oysters with the hand, as it tends to make them tough; all the rolling and dipping may be done with a fork, without mangling the oyster.

FRICASSEED OYSTERS.

Take a slice of *raw* ham (corned and not smoked), soak in boiling water for half an hour, cut in very small slices and put in a sauce-pan with two-thirds pint of veal or chicken broth well strained, the liquor from one quart oysters, one small onion minced very fine, a little chopped parsley, sweet marjoram and pepper. Let these simmer twenty minutes, boiling rapidly for two or three minutes. Then skim well and add one scant table-spoon of corn starch mixed smoothly in one-third cup of milk, stir constantly, and when it boils add the oysters and one ounce of butter; just let it come to a boil, remove oysters to a deeper dish, then beat one egg and add to it gradually some of the hot broth, and when cooked

stir it into the pan ; season with salt and pour all over the oysters. When placed upon the table some squeeze the juice of a lemon over it.

OYSTER FRITTERS.

Drain off liquor, boil, skim, and to a cupful add a cup of milk, two or three eggs, salt and pepper, and flour enough to make a rather thick batter. Have hot lard or beef drippings ready in a kettle, drop the batter into it with a large spoon, taking up one oyster for each spoonful. The oyster must be large and plump.

OYSTER OMELET.

Add to a half cup of cream six eggs beaten very light, season with pepper and salt, and pour into a frying-pan with a table-spoon of butter ; drop in a dozen large oysters cut in halves, or chopped fine with parsley, and fry until a light brown. Double it over, and serve immediately.—*Mrs. T. B. Johnson, Tusculumbia.*

PANNED OYSTERS.

Cut stale bread in thin slices, then round them, removing all crust. Make them to fit patty-pans ; toast them, butter, and place in pans. Moisten with three or four tea-spoons of oyster liquor ; then place on the toast a layer of oysters, sprinkle with pepper, and put on top a small piece of butter ; place pans in a baking pan and put in oven, covering with a tin lid, or if not large enough, another pan to keep in the steam and flavor ; have a quick oven, and when cooked seven or eight minutes, until "ruffled," remove cover and sprinkle with salt ; replace cover and cook one minute longer. Serve in the patty-pans. This is delicious.

OYSTER PIE.

Line a deep pie-dish with puff-paste ; dredge with flour, pour in one pint oysters, season well with bits of butter, salt and pepper, and sprinkle flour over ; pour on some of the oyster-liquor, and cover with a crust having an opening in the center to allow the steam to escape.

Or, line the pie-dish half way up with good pie-crust, fill the dish with pieces of stale bread, place a cover of paste over this, and bake about twenty minutes in a brisk oven. Take off crust, have ready some oysters prepared as for patties, fill the pie with them,

and replace the crust and serve at once; or line dish with a good puff-paste, place an extra layer around the edge, and bake in a brisk oven; fill with oysters, season with pepper, salt, and one table-spoon butter, sprinkle slightly with flour, and cover with a thin crust of paste; bake quickly; when the top crust is done, the pie will be ready to take up. Serve promptly, as the crust quickly absorbs the gravy. Some like this cold for picnics or traveling.—*Mrs. Carrie Beck.*

OYSTER PICKLES.

To every quart of liquor add a tea-spoon of black pepper, a pod of red pepper broken in bits, two blades of-mace, a tea-spoon salt, two dozen cloves, and half a pint of best vinegar, add the oysters and simmer gently for a few minutes, take out and put in small jars; then boil the pickle, skim it, and pour over them. Keep them in a dark, cool place, and when a jar is opened, use up its contents as quickly as possible. Oysters pickled thus will keep good four or five weeks.

OYSTER ROLL.

Cut a round piece, say six inches across, from the top of a well-baked round loaf of bread, remove the inside from the loaf, leaving crust half an inch thick; make a rich oyster stew, and put in the loaf first a layer of it, then of bread-crumbs, then oysters, and so on; place cover over the top, glaze the loaf with the beaten yolk of an egg, and place in oven for a few moments. Serve very hot.

RAW OYSTERS.

Wash the shells, open, detaching the flat shell, loosen from the deep shell, but leave them in it, and serve half dozen on a plate, with a quarter of lemon in center. Eat with salt, pepper and lemon juice or vinegar.

In serving them without the shells the most attractive way is in a dish of ice, made by freezing water in a tin form shaped like a salad bowl, or in a block of ice from which a cavity has been melted with a hot flat-iron. They should first be drained well in a colander, sprinkled with plenty of pepper and salt, and placed on the ice and let remain in a cool place for half an hour or until time of serving.

A simpler and equally delicious way is to drain well, sprinkle with salt and pepper, and place the dish on ice or in a dish of cold

water for half an hour before serving, adding bits of ice. Serve with horse-radish, Chili sauce, slices of lemon, or simply vinegar.

OYSTERS IN THE SHELL.

Open the shells, keeping the deepest ones for use. Melt some butter, season with minced parsley and pepper. When slightly cooled, roll each oyster in it, using care that it drips but little, and lay in the shells. Add to each shell a little lemon juice, cover with grated bread-crumbs, place in a baking-pan and bake in a quick oven; just before they are done, add a little salt. Serve in the shells.

OYSTER STEW.

Put the liquor from the oysters on the stove, let boil, skim, and season with butter and pepper, add oysters, let *come to a boil only*, season with salt and serve. This is pronounced a "royal stew."

STEAMED OYSTERS.

Lay some oysters in the shell in some air-tight vessel, placing the upper shell downward so the liquor will not run out when they open. Set them over a pot of boiling water (where they will get the steam), and boil hard for twenty minutes; if the oysters are open they are done; if not, steam till they do open. Serve at once and eat hot, with salt and a bit of butter. Or, wash and drain one quart select oysters, put in pan and place in steamer over boiling water, cover and steam till oysters are plump with edges ruffled; place in heated dish with butter, pepper and salt, and serve.

WALLED OYSTERS.

Make a wall one and one-half inches high and three-quarters wide of one quart nicely mashed and seasoned potatoes, just inside raised edge of platter, glaze it by covering with beaten egg and placing in oven for a few minutes. Place the liquor from one quart oysters in porcelain kettle, let boil, skim well, then add oysters seasoned with salt, boil up once, skim out oysters (milk or water can be added to the liquor, then seasoned with butter and pepper, and served as soup), and add them to a cream dressing made by putting a tea-cup rich cream, butter size of half an egg, and a little pepper and tea-spoon salt in a pan placed within a vessel of boiling water; when hot add two ounces of flour mixed smooth in some cream or milk, and let cook till thickened, then place oysters and dressing within the potato and serve immediately.

SOUPS.

To make nutritious, healthful and palatable soup, with flavors properly commingled, is an art which requires study and practice, but it is surprising from what a scant allotment of material a delicate and appetizing dish may be produced. The best base for soup is lean uncooked meat, a pound of meat to a quart of water, to which may be added chicken, turkey, beef, or mutton bones well broken up; a mixture of beef, mutton and veal, with a bit of ham bone, all cut fine, makes a higher flavored soup than any single meat; the legs of all meats are rich in gelatine, an important constituent of soup. For white stock use veal or fowls instead of beef.

Soups, which make the principal part of a meal, should be richer than those which simply precede a heavier course of meats, etc.

When remnants of cooked meats are used, chop fine, crush the bones, add a ham bone or bit of ham or salt pork (two or three cubic inches) and all ends of roasts and fatty parts, and the brown fat of the roast; make the day previous to use; strain, set away over night, skim off the fat (which clarify and save for drippings), and it is ready to heat and serve.

When soup is desired for a first course, daily, a soup-kettle should be especially provided, with a faucet to draw off the clear soup to be seasoned for each day; and all the bones and bits of meat left after dinner can be thrown into the kettle, also bits of vegetables and bread, and the gravies that are left from roast meats and cutlets. In this way there will be nothing lost, and the soups can be varied by seasonings and thickenings of different kinds. Every two or three days, however, the contents of the kettle should be turned out, after all the liquid has been drawn off, and the kettle

washed clean and scalded, for if this is not attended to, the soups will soon lose their piquant flavor and become stale.

In using fresh meat throw the pieces as cut into the required quantity of *cold* water and let stand until the juices of the meat begin to color it, then put on to boil; in this way the juices of the meat are more readily drawn out. The soup is done when the meat is juiceless.

The best herbs are sage, thyme, sweet marjoram, tarragon, mint, sweet basil, parsley, bay-leaves, cloves, mace, celery-seed and onions. Plant the seed of any of the seven first-mentioned in little boxes on the window sill, or in a sunny spot in the yard. Gather and dry them as follows: parsley and tarragon should be dried in June and July, just before flowering; mint in June and July; thyme, marjoram and savory in July and August; basil and sage in August and September; all herbs should be gathered in the sunshine, and dried by artificial heat; their flavor is best preserved by keeping them in air-tight tin cans, or in tightly-corked glass bottles.

Seasonings for soups may be varied to suit tastes. The simplest may have only pepper and salt, while the richest may have a little of every savor, so delicately blended that no one is conspicuous. The best seasoning is that which is made up of the smallest quantity from each of many spices. No measure can be given, because the good soup-maker must be a skillful taster. There must be a flavor of salt; that is, the water must not be insipid (less is needed if bits of salt meat are used), there must be a warm tone from the pepper, but not the taste of pepper; in short, the spicing should be delicate rather than profuse. Those who like rank flavors may add them to suit their coarse and uneducated palates. For brown soups the dark spices may be used; for white, mace, aromatic seeds, cream and curry. Many herbs, either fresh or dried, are used as seasoning, and all the choice catsups and sauces.

Rice, sago, pearled barley, vermicelli, macaroni, etc., are desirable additions to meat soups. The first three are used in the proportion of half a tea-cup to three quarts of soup; wash and soak. Rice requires half to three-quarters of an hour, boiling in the soup; sago cooks in fifteen minutes; barley should be soaked over night, or for several hours; boil by itself in a little water till tender; add

to the soup just before serving. Vermicelli and macaroni should be broken up small, and washed thoroughly ; boil in the soup half an hour.

If a soup is wanted without any addition of vegetables, but thickened, arrow-root or corn starch is used in the proportion of two round tea-spoons of the latter and two scant tea-spoons of the former to a quart of soup. Mix with a little water until smooth, and add when the soup is nearly done. Wheat flour is also used for thickening, but it requires three round table-spoons to the quart. If not thick enough to suit the taste more may be added. Browned flour does not thicken, the starchy property having been removed in the browning process.

Thickened soups require more seasoning than thin soups ; if wanted very clear and delicate, strain through a hair sieve.

Always use cold water in making all soups ; skim well, especially during the first hour. There is great necessity for thorough skimming, and to help the scum rise, pour in a little cold water now and then, and as the soup reaches the boiling point, skim it off. Use salt at first sparingly, and season with salt and pepper ; allow one quart soup to three or four persons.

For a quick soup, crush the bone and cut the meat rather fine ; when done, strain and serve. Every kitchen should be provided with a soup-kettle (which has a double bottom), or a large iron pot with a tight-fitting tin cover with a hole size of a large darning-needle in it at one side of the handle. Keep kettle covered closely, so that the flavor may not be lost, and simmer slowly, so that the quantity may not be much reduced by evaporation, but if it has boiled away (which may be the case when the meat is to be used for the table), pour in as much hot water as is needed, and add vegetables, noodles, or any thickening wished. Vegetables should be added just long enough before soup is done to allow them to be thoroughly cooked. An excellent soup for a small family may be made from the bones and trimmings cut from a steak before broiling. The bones from a rib roast, which are generally cut out and thrown away by the butcher, after weighing, should always be ordered sent with roast and used for soup.

For coloring and flavoring soups, use caramel, browned flour,

onions fried brown, meat with cloves in it, or browned with butter. Poached eggs are an excellent addition to some soups. They should be added just before serving, one for each person. They may be poached in water or dropped into the boiling soup, or two or three eggs, well-beaten and added just before pouring in tureen, make a nice thickening. Cayenne pepper or a bit of red pepper pod, Worcestershire, Halford, or Chili sauce, and catsups, are considered by many an improvement to soup, but must be cautiously used. Force-meat balls, made of the meat boiled for the soup, are also used.

SOUP STOCK.

To four pounds of lean beef (the inferior parts are quite as good for this purpose) put four quarts of cold water (soft is best), wash the meat and put it in the water without salt; let it come slowly to boiling point, skim well before the agitation of the water has broken the scum, add a little salt, and a dash of cold water, to assist the scum to rise, skim again, set back and let it boil gently on one side or in one place, and not all over ("the pot should smile, not laugh"), for six or eight hours, until the meat is in rags (rapid boiling hardens the fiber of the meat and the savory flavor escapes with the steam), add a little pepper, strain into a stone jar, let it cool, and remove all the grease. This stock will keep for many days in cold weather, and from it can be made all the various kinds of soups by adding onion, macaroni, celery, asparagus, green pease, carrot, tomato, okra, parsley, thyme, summer savory, sage, and slices of lemon; many of the herbs may be first dried, then pulverized and put in cans or jars for winter use. Celery and carrot seed may be used in place of the fresh vegetables. Macaroni should be first boiled in slightly salted water, cut in pieces one or two inches long, and added a short time before serving. To prepare soup for dinner, cut off a slice of the jelly, add water, heat and serve. Whatever is added to this, such as rice, tapioca, vegetables, etc., may first be cooked before being added, as much boiling injures the flavor of the stock.

A rich stock can also be made from a shank or shin of beef (knuckle of veal is next best); cut in several pieces, crack the bones, add four quarts water, boil up quickly, skim, add salt, skim, and let boil *gently* until the liquor is reduced one-half; strain, cool

and skim, and if boiled properly and long enough, an excellent jelly will result. Too violent boiling makes the stock cloudy and dark. To clarify stock that has been darkened by careless skimming and improper boiling, mix one egg and shell in a gill of cold water, add a gill of the boiling soup, then stir into the soup until it boils up; remove to back of stove, and let stand until the white and shell of the egg have collected the particles that color the soup, and strain once or twice until it looks clear. Stock should never be allowed to stand and cool in the pot in which it is cooked; pour into an earthen dish, let stand to cool uncovered, when all the fat should be removed and saved to clarify for drippings; the stock is then ready for use as wanted for soups or gravies. The flavor of stock may be varied by using in it a little ham, anchovy, sausage, sugar, or a calf's foot. Sprigs of herbs, and whole spices may be used in seasoning, and afterward strained out. Delicate flavors should be added just before serving, as boiling evaporates them. Stock made from meat without bone or gristle will not jelly, but will taste very like good beef-tea. Never boil vegetables with stock, as they will cause it to become sour.

An economical soup-stock may be made of steak or roast-beef bones, after cooking, adding a little piece of fresh meat, or none at all, and allowing it to simmer at least five hours; strain, remove all fat the next day, and it will be ready for use.

SOUP FROM STOCK.

To make soup from any stock, put on as much stock as needed (if in jelly, scrape the sediment from off the bottom), add seasoning, water and vegetables. The potatoes should be peeled, sliced, and laid in salt and water for half an hour, the cabbage parboiled and drained, and all others either sliced or cut fine, before adding them to the soup; boil until thoroughly dissolved, strain through a colander and serve at once.

ANOTHER WAY.

When stock is drawn off, season with celery salt. A little vermicelli boiled in it for fifteen minutes will give it more body—or some of the fancy letters, stars, triangles, etc., that are made particularly for soups can be used, or egg-balls can be made by mixing raw egg with just enough wheat flour or corn starch to make it into round

balls, then drop them into the soup and boil for ten minutes. A little milk, a tea-spoon to one egg, is an improvement; also a sprinkle of salt. These balls are sometimes called "noodles." If a richer soup is needed, take slices of raw veal and a little salt pork, and chop very fine with a slice of wheat bread. Season highly with pepper, salt, tomato catsup, and chopped lemon peel, moisten with two well-beaten eggs, and roll into balls as large as a walnut, with floured hands. Fry the balls in butter to a dark brown, and let them cool; turn into the soup and boil about ten minutes. Cut a lemon into very thin bits, slice two hard-boiled eggs, put them into the tureen; add a glass of claret or port wine to them and turn in soup; it is a very "dainty dish."

CLAM SOUP.*

First catch your clams—along the ebbing edges
Of saline coves you'll find the precious wedges,
With backs up, lurking in the sandy bottom;
Pull in your iron rake, and lo! you've got 'em!
Take thirty large ones, put a basin under,
And cleave, with knife, their stony jaws asunder;
Add water (three quarts) to the native liquor,
Bring to a boil, (and, by the way, the quicker
It boils the better, if you'd do it cutely.)
Now add the clams, chopped up and minced minutely.
Allow a longer boil of just three minutes,
And while it bubbles, quickly stir within its
Tumultuous depths where still the mollusks mutter,
Four table-spoons of flour and four of butter,
A pint of milk, some pepper to your notion,
And clams need salting, although born of ocean.
Remove from fire; (if much boiled they will suffer—
You'll find that India-rubber is n't tougher.)
After 'tis off, add three fresh eggs, well-beaten,
Stir once more, and it's ready to be eaten.
Fruit of the wave! O, dainty and delicious!
Food for the gods! Ambrosia for Apicius!
Worthy to thrill the soul of sea-born Venus,
Or titillate the palate of Silenus!

AN ECONOMICAL SOUP.

Take a soup bone (any piece of beef not too fat will do), wash well, place in kettle with sufficient cold water for soup; let it boil,

* Written especially for this book. by W. A. CROFFUT, editor of "American Queen," New York.

skim thoroughly and continue to boil slowly from three to six hours, according to size and quality of meat; one hour before dinner, put in cabbage cut in quarters, sprinkling it with salt; quarter of an hour after add turnips halved or quartered according to size; quarter of an hour after turnips, add potatoes whole, or cut in two if large (turnips and potatoes should be pared and laid in cold water half an hour before using). When done take out vegetables and meat, place in heater, or if you have no heater, place plates over a pot or skillet of boiling water. If there is not enough soup, add boiling water, stir in a little thickening of flour and water, let it boil thoroughly; season to the taste with salt and pepper and serve at once. The soup will be excellent and the vegetables very fine.

ASPARAGUS SOUP.

Cut the tops from about thirty heads of asparagus, about half an inch long, and boil the rest; cut off all the tender portions and rub through a sieve, adding a little salt; warm three pints soup stock, add a small lump of butter and a tea-spoon of flour previously cooked by heating the butter and slowly stirring in the flour; then add the asparagus pulp. Boil slowly a quarter of an hour, stirring in two or three table-spoons cream; color the soup with a tea-spoon of prepared spinach, made by pounding the spinach well, adding a few drops of water, squeezing the juice through a cloth and putting it over a good fire. As soon as it looks curdy, take it off, and strain the liquor through a sieve. What remains on the sieve is to be used for coloring the soup. Just before serving soup, add the asparagus tops which have been separately boiled.

BEEF SOUP.

Take the cracked joints of beef, and after putting the meat in the pot and covering it well with water, let it come to a boil, when it should be well skimmed. Set the pot where the meat will simmer slowly until it is thoroughly done, keeping it closely covered all the time. The next day, or when cold, remove the fat which hardens on the top of the soup. Peel, wash and slice three good-sized potatoes and put them into the soup; cut up half a head of white cabbage in shreds, and add to this a pint of Shaker corn that has been soaked over night, two onions, one head of celery, and tomatoes

if desired. When these are done, and they should simmer slowly, care being taken that they do not burn, strain (or not as preferred) the soup and serve. The different varieties of beef soup are formed by this method of seasoning and the different vegetables used in preparing it, after the joints have been well boiled. Besides onions, celery, cabbages, tomatoes and potatoes, many use a few carrots, turnips, beets, and force-meat balls seasoned with spice; rice or barley will give the soup consistency, and are to be preferred to flour for the purpose. Parsley, thyme and sage are the favorite herbs for seasoning, but should be used sparingly. To make force-meat balls, add to one pound chopped beef one egg, a small lump butter, a cup or less of bread-crumbs; season with salt and pepper, and moisten with the water from stewed meat; make in balls and fry brown, or make egg-balls by boiling eggs, mashing the yolks with a silver spoon, and mixing with one raw yolk and one tea-spoon flour; season with salt and pepper, make into balls, drop in soup just before serving.—*Mrs. H. B. Sherman.*

BEEF SOUP WITH OKRA.

Fry one pound "round" steak cut in bits, two table-spoons butter, and one sliced onion, till very brown; add to three or four quarts cold water in soup-kettle, and boil slowly one hour; then add pint sliced okra, and simmer three hours or more; season with salt and pepper, strain and serve.—*Mrs. T. B. J., Tusculumbia, Ala.*

BEEF SOUP.

Take bones and trimmings from a sirloin steak, put over fire after breakfast in three quarts water, boil steadily until about an hour before dinner, when add two onions, one carrot, three common-sized potatoes, all sliced, some parsley cut fine, a red pepper, and salt to taste. This makes a delicious soup, sufficient for three persons. All soups are more palatable seasoned with onions and red pepper, using the seeds of the latter with care, as they are very strong.

BEAN SOUP.

Boil a small soup-bone in about two quarts water until the meat can be separated from the bone, remove bone, add a coffee-cup white beans soaked for two hours, boil for an hour and a half, add three potatoes, half a turnip and a parsnip, all sliced fine, boil half an

hour longer, and just before serving sprinkle in a few dry bread-crumbs; season with salt and pepper, and serve with raw onions sliced very fine for those who like them.—*Mrs. A. B. Morey.*

TURTLE BEAN SOUP.

Soak one pint black beans over night, then put them into three quarts water with beef bones or a small piece of lean salt pork, boil three or four hours, strain, season with salt, pepper, cloves and lemon juice. Put in a few slices of lemon, and if wished add slices of hard-boiled eggs. Serve with toasted bread cut into dice and placed in the tureen.—*Mrs. H. C. Clark, Kankakee, Ill.*

SATURDAY BEAN SOUP.

Baked beans and brown bread form a Sunday breakfast for so many that the following will be a useful and economical soup for Saturday dinner. Put on the pot with more beans than enough for Sunday's breakfast, with water, and slice of salt pork; parboil till beans are ready to be put in oven. Take out pork and part of beans, leaving enough for a bean soup; place the pot on back of stove and keep hot. Three-quarters of an hour before dinner heat soup, add more water and vegetables as in "Bean Soup."

MEATLESS BEAN SOUP.

Parboil one pint beans, drain off the water, add fresh, let boil until perfectly tender, season with pepper and salt, add a piece of butter the size of a walnut, or more if preferred; when done skim out half the beans, leaving the broth with the remaining half in the kettle, now add a tea-cup sweet cream or good milk, a dozen or more crackers broken up; let it boil up, and serve.

CARROT SOUP.

Put in soup-kettle a knuckle of veal, three or four quarts cold water, a quart finely-sliced carrots, one head celery; boil two and a half hours, add a handful rice, and boil an hour longer; season with pepper (or a bit of red pepper pod) and salt, and serve.

CELERY CREAM SOUP.

Boil a small cup rice in three pints milk, until it will pass through a sieve. Grate the white part of two heads of celery (three if small) on a bread-grater; add this to the rice milk *after* it has been

strained; put to it a quart of strong white stock; let boil until celery is perfectly tender; season with salt and cayenne, and serve. If cream is obtainable, substitute one pint for the same quantity of milk.

CHICKEN SOUP.

In boiling chickens for salads, etc., the broth (water in which they are boiled) may be used for soup. When the chickens are to be served whole, stuff and tie in a cloth. To the broth add a dozen tomatoes (or a quart can), and one thinly-sliced onion; boil twenty minutes, season with salt and pepper, add two well-beaten eggs, and serve.—*Mrs. Smythe, New York City.*

CLAM SOUP.

Wash clams, and place in just sufficient water for the soup, let boil, and as soon as they clear from shells, take out and place clams in a jar for pickling; throw into the broth a pint each of sweet milk and rolled crackers, add a little salt, boil five minutes, and just before taking from the fire, add one ounce butter beaten with two eggs. Serve, and let each person season to taste.

GREEN CORN SOUP.

One large fowl, or four pounds veal (the knuckle or neck will do), put over fire in one gallon cold water without salt, cover tightly and simmer slowly till meat slips from the bones, not allowing it to boil to rags, as the meat will make a nice dish for breakfast or lunch, or even for dinner. Set aside with the meat a cup of the liquor; strain the soup to remove all bones and rags of meat; grate one dozen ears of green corn, scraping cobs to remove the heart of the kernel, add corn to soup, with salt, pepper, and a little parsley, and simmer slowly half an hour. Just before serving add a table-spoon flour beaten very thoroughly with a table-spoon butter. Serve hot. To serve chicken or veal, put broth (which was reserved) in a clean sauce-pan, beat one egg, a table-spoon butter and a tea-spoon flour together very thoroughly, and add to the broth with salt, pepper, and a little chopped parsley. Arrange meat on dish, pour over dressing, boiling hot, and serve at once.

GUMBO.

Slice a large onion and put it with a slice of bacon or fat ham

into a skillet and brown it; skin and cut up two quarts tomatoes, cut thin one quart okra, put all together with a little parsley into a stew-kettle, adding about three quarts water, and cook slowly two or three hours, adding salt and pepper to taste.—*Mrs. E. A. W.*

MOCK TURTLE OR CALF'S-HEAD SOUP.

Lay one large calf's head well cleaned and washed, and four pig's feet, in bottom of a large pot, and cover with a gallon of water; boil three hours, or until flesh will slip from bones; take out head, leaving the feet to be boiled steadily while the meat is cut from the head; select with care enough of the fatty portions in the top of the head and the cheeks to fill a tea-cup, and set aside to cool; remove brains to a saucer, and also set aside; chop the rest of the meat with the tongue very fine, season with salt, pepper, powdered marjoram and thyme, a teaspoon of cloves, one of mace, half as much allspice and a grated nutmeg. When the flesh falls from the bones of the feet, take out bones, leaving the gelatinous meat; boil all together slowly, without removing the cover, for two hours more; take the soup from the fire and set it away until the next day. An hour before dinner set the stock over the fire, and when it boils strain carefully and drop in the meat reserved, which should have been cut, when cold, into small squares. Have these all ready as well as the force-meat balls, to prepare which rub the yolks of five hard-boiled eggs to a paste in a wedgewood mortar, or in a bowl with the back of a silver spoon, adding gradually the brains to moisten them, also a little butter and salt. Mix with these, two eggs beaten very light, flour the hands and make this paste into balls about the size of a pigeon's egg; throw them into the soup five minutes before taking it from the fire; stir in a large tablespoon browned flour rubbed smooth in a little cold water, and finish the seasoning by the addition of a glass and a half of sherry or Maderia wine, and the juice of a lemon. It should not boil more than half an hour on the second day. Serve with sliced lemons.

MUTTON SOUP.

Boil a nice leg of mutton, and take the water for the soup, add two onions chopped fine, potato, half a cup of barley, and two large tomatoes; season with pepper and salt, boil one hour, stir often (as barley is apt to burn), and, before taking from the fire, add one

table-spoon flour wet with cold water.—*Mrs. E. R. Fay, New York City.*

NOODLE SOUP.

Add noodles to beef or any other soup after straining; they will cook in fifteen or twenty minutes, and are prepared in the following manner: To one egg add as much sifted flour as it will absorb, with a little salt; roll out as thin as a wafer, dredge very lightly with flour, roll over and over into a large roll, slice from the ends, shake out the strips loosely and drop into the soup.

OKRA SOUP.

Take a nice joint of beef filled with marrow, one gallon water, one onion cut fine, two sprigs parsley, half a peck of okra, one quart tomatoes; boil the meat six hours, add vegetables and boil two hours more.—*Mrs. E. L. F.*

OYSTER SOUP WITH MILK.

Pour one quart cold water over one quart oysters if solid; if not solid, use one pint of water, drain through a colander into the soup-kettle, and when it boils skim; add pepper, then the oysters; season with butter and salt, then add one quart rich new milk brought to boiling point in a tin pail set in a pot of boiling water, let boil up and serve at once. Or, instead of adding the milk, place it, boiling hot, in tureen, pour the soup over it and then serve.

PLAIN OYSTER SOUP.

Pour a quart oysters in colander, rinse by pouring over them pint cold water, put this in porcelain kettle, add a pint boiling water, let boil, skim thoroughly, season with pepper and piece of butter size of large egg; then add oysters, having removed all shells let boil up once, season with salt and serve.—*Mrs. Lizzie C. Robinson.*

POT AU FEU.

Take a good-sized beef-bone with plenty of meat on it, extract the marrow and place in a pot on the back of the range, covering the beef with three or more quarts of cold water; cover tightly, and allow to simmer slowly all day long. The next day, before heating, remove the cake of grease from the top, and add a large onion (previously stuck full of whole cloves, and then roasted in the

oven till of a rich-brown color), adding tomatoes or any other vegetables which one may fancy. A leek or a section of garlic adds much to the flavor. Rice may be added, or vermicelli for a change. Just before serving, burn a little brown sugar and stir through it. This gives a peculiar flavor and rich color to the soup.—*Mrs. Col. Clifford Thompson, New York City.*

GREEN PEA SOUP.

Boil three pints shelled pease in three quarts of water; when quite soft, mash through a colander, adding a little water to free the pulp from the skins; return pulp to the water in which it was boiled, add a head of lettuce chopped, and half a pint young pease; boil half an hour, season with salt and pepper, and thicken with two table-spoons butter rubbed into a little flour. Serve with bits of toasted bread. The soup, when done, should be as thick as cream. Some omit the lettuce.

POTATO SOUP.

To one gallon of water add six large potatoes chopped fine, one tea-cup rice, a lump of butter size of an egg, one table-spoon flour. Work butter and flour together, and add one tea-cup sweet cream just before taking from the fire. Boil one hour.—*Miss Lida Canby.*

SWISS SOUP.

Five gallons water, six potatoes and three turnips sliced; boil five hours until perfectly dissolved and the consistency of pea soup, filling up as it boils away; add butter size of an egg, season with salt and pepper, and serve. A small piece salt pork, a bone or bit of veal or lamb, and an onion, may be added to vary this soup.

TOMATO SOUP.

Skim and strain one gallon of stock made from nice fresh beef; take three quarts tomatoes, remove skin and cut out hard center, put through a fine sieve, and add to the stock; make a paste of butter and flour, and, when the stock begins to boil, stir in half a tea-cup, taking care not to have it lumpy; boil twenty minutes, seasoning with salt and pepper to taste. Two quarts canned tomatoes will answer.—*Mrs. Col. Reid, Delaware.*

MEATLESS TOMATO SOUP.

One quart tomatoes, one of water; stew till soft; add tea-spoon soda, allow to effervesce, and add quart of boiling milk, salt, butter, and pepper to taste, with a little rolled cracker; boil a few minutes and serve.—*Mrs. D. C. Conkey, Minneapolis, Minn.*

TURKEY-BONE SOUP.

After a roasted turkey has been served a portion of the meat still adheres to the bones, especially about the neck; “drumsticks” are left, or parts of the wings, and pieces rarely called for at table. If there is three-fourths of a cupful or more left cut off carefully and reserve for force-meat balls. Break the bones apart and with stuffing still adhering to them, put into a soup-kettle with two quarts water, a table-spoon salt, a pod of red pepper broken into pieces, three or four blades of celery cut into half inch pieces, three medium-sized potatoes, and two onions all sliced. If the dinner hour is one o’clock the kettle should be over fire before eight o’clock in the morning; or if the dinner is at six in the evening, it should be on by twelve o’clock. Let it boil slowly but constantly until about half an hour before dinner; lift out bones, skim off fat, strain through colander, return to soup-kettle. There will now be but little more than a quart of the soup. If more than this is desired, add a pint of hot milk or milk and cream together; but it will be very nice without this addition even though a little more water be added. Prepare the force-meat balls by chopping the scraps of turkey very fine; take half a tea-spoon cracker-crumbs, smoothly rolled, a small salt-spoon of cayenne pepper, about double the quantity of salt, a little grated lemon peel and half a tea-spoon powdered summer-savory or thyme; mix these together and add a raw beaten egg to bind them. Roll mixture into balls about the size of a hickory-nut, and drop into the soup ten minutes before serving. Have ready in tureen a large table-spoon of parsley, cut very fine. Pour in soup, and send to table hot. If force-meat balls are not liked, boil two eggs for half an hour, cut in slices, put them in tureen with the parsley, and pour the soup over them; or slices of bread (not too thick) can be toasted, buttered on both sides, cut into inch squares, and substituted for the sliced eggs.—*Mrs. R. N. Hazard, Kirkwood, Mo.*

VEGETABLE SOUP

After boiling a soup bone or piece of beef until done, add to the broth boiling water to make the amount of soup wanted, and when boiling again add a large handful of cabbage cut fine as for slaw, a half pint of tomatoes, canned or fresh; peel and slice and add three large or four small onions, and two or three potatoes (some use a half tea-cup of dried or half pint of green corn; if dried corn is used, it should be soaked). Let boil from half to three-quarters of an hour; if you like a little thickening, stir an egg or yolk with a large spoonful of milk and a tea-spoon of flour, put in five or ten minutes before taking off; this makes it very rich. Serve with crackers.—*Mrs. H. C. Vosbury.*

VEGETABLE SOUP.

Three onions, three carrots, three turnips, one small cabbage, one pint tomatoes; chop all the vegetables except the tomatoes very fine, have ready in a porcelain kettle three quarts boiling water, put in all except cabbage and tomatoes and simmer for half an hour, then add the chopped cabbage and tomatoes (the tomatoes previously stewed), also a bunch of sweet herbs. Let soup boil for twenty minutes, strain through sieve, rubbing all the vegetables through. Take two table-spoons of best butter and one of flour and beat to a cream. Now pepper and salt soup to taste, and add a tea-spoon of white sugar, a half cup of sweet cream if you have it, and last stir in the butter and flour; let it boil up and it is ready for the table. Serve with fried bread-chips, or poached eggs one in each dish.—*Mrs. H. H. Herbert, Benson, Minn.*

VEAL SOUP.

To about three pounds of a well-broken joint of veal, add four quarts water, and set it over to boil; prepare one-fourth pound macaroni by boiling it in a dish by itself with enough water to cover it; add a little butter when the macaroni is tender, strain the soup and season to taste with salt and pepper, then add the macaroni with the water in which it was boiled; onions or celery may be added for flavoring.—*Mrs. R. M. Nixon, New Castle, Ind.*

BREAD-DICE FOR SOUPS.

Take slices of stale bread, cut in small squares, throw in hot lard and fry till brown, skim out, drain, and put in the soup-tureen before serving the soup. Crackers crisped in the oven are nice to serve with oyster soup.—*Mrs. V. G. H.*

CARAMEL FOR SOUPS.

For caramel, put one tea-cup sugar and two tea-spoons water in a sauce-pan over the fire, stir constantly till it is a dark color, then add a half tea-cup water and a pinch of salt, let boil for a few moments, take off, and when cold bottle.

To brown flour, put one pint in a sauce-pan on the stove, and when it begins to color, stir constantly till it is a dark brown, being careful that it does not burn. When cold put away in a tin can or jar covered closely, and keep in a dry place where it is always ready for soups or gravies. As it requires more of this for thickening than of unbrowned flour, it may be well sometimes to take half of each.

A few cloves may be stuck in the meat for soup; or it may first be fried in a sauce-pan with a little butter, turning till brown on all sides; or sliced onions may be fried brown and added to soup.

VEGETABLES.

All vegetables are better cooked in soft water, provided it is clean and pure; if hard water is used, put in a small pinch of soda. The water should be freshly drawn, and should only be put over fire in time to reach the boiling point before the hour for putting in vegetables, as standing and long boiling frees the gases and renders the water insipid. The fresher all vegetables are, the more wholesome. After being washed thoroughly, they should be dropped in cold water half an hour before using. Peel old potatoes and let them stand in cold water over night, or for several hours, putting them in immediately after being peeled, as exposure to the air darkens them. Before putting on to boil, take out and wipe each dry with a towel. New potatoes are best baked. Full-grown, fair, ripe potatoes may be either boiled or baked. Medium-sized and smooth potatoes are best; the kind varies with the season. Green corn and pease should be prepared and cooked at once. Put all vegetables into plenty of salted water, boiling hot (excepting egg plant and old potatoes, which some put on in salted cold water), and boil rapidly, without cover, skimming carefully until thoroughly done, draining well those that require it. Onions should be soaked in warm salt water, to remove the rank flavor for one hour before cooking. Never split onions, turnips and carrots, but slice them in rings cut across the fiber, as they thus cook tender much quicker. If the home garden furnishes the supply of pease, spinach, green beans, asparagus, etc., pick them in the morning early, when the dew is on, and let stand in cold water till ready for use. Some put salt in the water, but in that case only let them remain ten or fif-

teen minutes, unless doubts are entertained as to their freshness (if from the market), in which case they can remain longer, afterward draining them in a colander. Do not allow vegetables to remain in the water after they are done, but drain them in a colander and dress as directed in the various recipes. In preparing greens, lettuce, etc., first wash them leaf by leaf in warm water, rather more than tepid, having a dish of cold water to place them in immediately. The warm water more certainly cleans the leaf and does not destroy the crispness if they are placed *at once* in cold water. But whether washed in warm or cold water, take them leaf by leaf, breaking the heads off, not cutting them. Horse-radish tops are considered choice for greens. Pease should not be shelled until just before the time of cooking.

The proportion of salt in cooking vegetables is a heaping tablespoon of salt to every gallon of water. When water boils, put in your vegetables, and press them down with a wooden spoon. Take out when tender, as vegetables are spoilt by being either under or overdone.

Always add both salt and a little soda to the water in which greens are cooked, as soda preserves color; for the same purpose French cookery books recommend a small pinch of carbonate of ammonia. A little sugar added to turnips, beets, pease, corn, squash and pumpkin is an improvement, especially when the vegetables are poor in quality. Sweet potatoes require a longer time to cook than the common variety. In gathering asparagus, never cut it off, but snap or break it; in this way you do not get the white, woody part, which no boiling can make tender. Do the same with rhubarb, except being careful that it does not split, and take it very close to the ground. Put rice on to cook in boiling salted water, having first soaked for about an hour and dried off the surplus moisture on a large towel; or steam, or cook in custard-kettle.

A piece of red pepper the size of finger-nail, dropped into meat or vegetables when first beginning to cook, will aid greatly in killing the unpleasant odor. Remember this for boiled cabbage, green beans, onions, mutton and chicken. All vegetables should be thoroughly cooked, and require a longer time late in their season. Potatoes, when old, are improved by removing the skin before

baking, and either Irish or sweet potatoes, if frozen, must be put in to bake without thawing. Cabbagè, potatoes, carrots, turnips, parsnips, onions and beets are injured by being boiled with fresh meat, and they also injure the flavor of the meat. When vegetables are to be served with salt meat, the meat should be cooked first and then removed, and the vegetables cooked in the liquor.

Small-sized white turnips contain more nutrition than large ones, but in ruta-bagas the largest are best. Potatoes vary greatly in quality; varieties which are excellent early in the season lose their good qualities, and others, which are worthless in the fall, are excellent late in the spring. Those raised on gravelly or sandy soil, not over rich, are best.

Old potatoes, may be greatly improved by being soaked in cold water several hours after peeling, or all night, being particular to change the water once or twice. Peel very thinly, as the best part of the potato is nearest the skin. Cut large potatoes, if to be steamed, or boiled, in four, and small ones in two pieces, and remove the core if defective. If to be boiled (steaming is much preferable) put them on in clear fresh boiling water. Keep closely covered and at a steady boil for at least twenty minutes, five or ten minutes more may be requisite, according to the quality of the potato. Watch carefully, and the very instant they present a mealy and broken surface remove them from the stove, raise the cover just enough to admit the draining off of the water. This may be accomplished successfully and quickly, after a little practice, and is far better than turning them into a colander, thus suddenly chilling them and arresting the further development of the starch, which, after all, is the main point to be accomplished. Drain the water off thoroughly and quickly, sprinkle in sufficient salt for seasoning, cover the vessel closely, give it a shake and set back on the stove, being careful not to have it too hot. In a minute or so give it another shake to stir up the potatoes, throw in a little hot cream or rich milk with a lump of butter and a sprinkle of pepper, cover immediately and leave on the stove for another minute. This last process adds greatly to the good cooking of potatoes. They are ready now to be dished whole or mashed. Some skill is required to mash them properly, simple as the operation may appear. The old fashioned

wooden masher possesses advantages over the new perforated iron plate with handle so nearly representing the old time churn dasher. Mashed potatoes should be dipped out lightly into a hot covered dish and literally coaxed into a delicate mealy heap, instead of being stirred and patted and packed and cheesed into a shapely mass.

If potatoes are very watery and they must be used for food, a small lump of lime added to the water while boiling will improve them. More so than any other vegetable does this one differ in quality, according to variety and manner of culture. However the main crop may be raised, every farmer's wife should secure for late Spring use a supply of a choice variety cultivated entirely in rotten wood soil, or in soil where wood ashes and gypsum are used as fertilizers.

The great point in cooking potatoes is, to take them up *as soon* as they are done. Of course it is important to begin to cook them at the proper time. When boiled, baked, fried or steamed, they are rendered watery by continuing to cook them after they reach the proper point. For this reason, potatoes, to bake or boil, should be selected so as to have them nearly the same size. Begin with the largest first, and continue to select the largest till all are gone. Be careful that the water does not stop boiling, as thus the potatoes will be watery. Never boil them very hard, as it breaks them. Medium-sized potatoes, when young, will cook in from twenty to thirty minutes; when old, it requires double the time. When peeled, they boil fifteen minutes quicker. In baking old potatoes with meat, now, it is better also to halve them. Leave them in the water until the meat is within half an hour of being done. See that the pan contains plenty of drippings, and with proper heat the potatoes will be brown and crisp without and white and mealy within. They may be fried in the meat gravy, or warmed up in butter for breakfast. The secret of having potatoes mealy and palatable is to cook them rapidly. Steam until the skin cracks, and a fork easily penetrates the center. If not to be served at once, continue steaming, as they become solid sooner than when boiled.

New potatoes should always be boiled in two waters, and old ones are better for it. Put on two kettles of water, set potatoes

in one, when hot, in a wire basket, and when about half done transfer to the other.

ASPARAGUS.

Wash clean; cut off the white part except a mere end, put into slightly salted boiling water, boil five minutes, pour off water, add more boiling hot; boil ten to fifteen minutes, then put in a lump of butter, salt and pepper (some stir in a thickening made of one tea-spoon flour mixed up with cold water); cut and toast two or three thin slices of bread, spread with butter and put in a dish, and over them turn asparagus and gravy. The water must be boiled down until just enough for the gravy, which is made as above.

Or, cut the asparagus, when boiled, into little bits, leaving out white end, make gravy as above, put the cut asparagus into a hot dish, and turn the gravv over it and serve.

A simple manner of boiling asparagus is to tie in a bundle, or first wrap in cotton cloth and then tie, and set upright in a sauce-pan containing boiling water enough to reach nearly to the tender tips; boil rapidly till tender; lay a napkin on a hot platter, take out asparagus, drain for a moment, place on napkin, unwrap, and fold over the asparagus the corners of the napkin, and serve in this form, with white sauce in a gravy-boat.

Or, boiled asparagus may be made cold in ice-box, and served with a sauce made of vinegar, pepper, and salt.

AMBUSHED ASPARAGUS.

Cut off the tender tops of fifty heads of asparagus; boil and drain them. Have ready as many stale biscuits or rolls as there are persons to be served, from which you have cut a neat top slice and scooped out the inside. Set them in the oven to crisp, laying the tops beside them, that all may dry together. Meanwhile put into a sauce-pan a sugarless custard made as follows: A pint or less of milk, and four well-whipped eggs; boil the milk first, then beat in the eggs; set over the fire and stir till it thickens, when add a table-spoon of butter, and season with salt and pepper. Into this custard put the asparagus, minced fine. Do not let it boil, but remove from the fire as soon as the asparagus is fairly in. Fill the

rolls with the mixture, put on the tops, fitting them carefully; set in the oven three minutes, after which arrange on a dish. To be eaten hot.

EGGS AND ASPARAGUS.

Cut tender asparagus into pieces half an inch long, and boil twenty minutes, then drain till dry, and put into a sauce-pan containing a cup of rich drawn butter; heat together to a boil, season with pepper and salt, and pour into a buttered dish. Break half a dozen eggs over the surface, put a bit of butter upon each, sprinkle with salt and pepper, and put in the oven until the eggs are set.

FRIED ASPARAGUS.

Blanch the asparagus a couple of minutes, and then drain it; dip each piece in batter and fry it in hot fat. When done, sprinkle with salt and serve hot. This is nice and easy to prepare.

BOILED DINNER.

Put meat on, after washing well, in enough boiling water to just cover the meat; as soon as it boils, set kettle on the stove where it will simmer or boil very slowly; boil until almost tender, put in vegetables in the following order: Cabbage cut in quarters, turnips of medium size cut in halves, and potatoes whole, or if large cut in two; peel potatoes and turnips, and allow to lie in cold water for half an hour before using. The meat should be well skimmed before adding vegetables; boil together until thoroughly done (adding a little salt before taking out of kettle), when there should be left only just enough water to prevent burning; take up vegetables in separate dishes, and lastly the meat; if there is any juice in kettle, pour it over cabbage. Boil cabbage an hour, white turnips and potatoes half an hour, ruta-bagas an hour and a half to two hours. A soup plate or saucer turned upside down, or a few iron table-spoons are useful to place in bottom of kettle to keep meat from burning. Parsnips may be substituted in place of cabbage and turnips, cooking them three-quarters of an hour.

BEETS.

Remove leaves, wash clean, being careful not to break off the little fibers and rootlets, as the juices would thereby escape and they would lose their color; boil in plenty of water, if young, two hours,

if old, four or five hours, trying with a fork to see when tender; take out, drop in a pan of cold water, and slip off the skin with the hands; slice those needed for immediate use, place in a dish, add salt, pepper, butter, and if not very sweet a tea-spoon sugar, set over boiling water to heat thoroughly, and serve hot with or without vinegar; put those which remain into a stone jar whole, cover with vinegar, keep in a cool place, take out as wanted, slice and serve. A few pieces of horse-radish put into the jar will prevent a white scum on the vinegar. Or, roast in hot ashes, or bake in oven, (turning often in the pan with a knife, as a fork causes the juice to flow), and when tender, peel, slice, and dress with salt, pepper, butter and vinegar. Or, after beets are boiled and skinned, mash together with boiled potatoes, and season to the taste with salt; add a large lump of butter (do not use any milk); place in a dish, make a hole in center in which put in a generous lump of butter; sprinkle with pepper and serve at once. This is a New England dish, and very delicious for harvest time, when beets are young and sweet.

BEET GREENS.

Wash young beets very clean, cut off tips of leaves, looking over carefully to see that no bugs or worms remain, but do not separate roots from leaves; fill dinner-pot half full of salted boiling water, add beets, boil from half to three-quarters of an hour; take out and drain in colander, pressing down with a large spoon, so as to get out all the water. Dish and dress with butter, pepper, and salt if needed. Serve hot with vinegar.

BUTTER BEANS.

With a knife cut off the ends of pods and strings from both sides, being very careful to remove every shred; cut every bean lengthwise, in two or three strips, and leave them for half an hour in cold water. Much more than cover them with boiling water; boil till perfectly tender. It is well to allow three hours for boiling. Drain well, return to kettle, and add a dressing of half a gill cream, one and a half ounces butter, one even tea-spoon salt, and half a tea-spoon pepper. This is sufficient for a quart of cooked beans.

DRY LIMA BEANS.

Wash one quart of dry lima beans in two warm waters, soak three hours, drain, and put on to cook in enough boiling water to cover them; cover pot with tin lid, adding more hot water as it boils away, boiling rapidly for one and a half hours, when there should be only water enough to come up to top of the beans—just sufficient to make a nice dressing. Five minutes before taking up, season with salt and pepper, and stir in a dressing made of one table-spoon each of flour and butter, rubbed together until smooth. This is a delicious dish.

STRING BEANS.

String, snap and wash two quarts beans, boil in plenty of water about fifteen minutes, drain off and put on again in about two quarts boiling water; boil an hour and a half, and add salt and pepper just before taking up, stirring in one and a half table-spoons butter rubbed into two table-spoons flour and half pint sweet cream. Or, boil a piece of salted pork one hour, then add beans and boil an hour and a half. For shelled beans boil half an hour in water enough to cover, and dress as above.

STEWED CARROTS.

Take any quantity desired, divide the carrots lengthwise, and boil until perfectly tender, which will require from one to two hours. When done, have ready a sauce-pan with one or two table-spoons butter, and small cup cream; slice the carrots very thin, and put in the sauce-pan; add salt and pepper, and let stew ten or fifteen minutes, stirring gently once or twice, and serve in a vegetable dish. Some add more milk or cream; when done, skim out carrots, and to the cream add a little flour thickening, or the beaten yolks of one or two eggs. When it boils, pour over the carrots and serve. Carrots may also be boiled with meat like turnips or parsnips, but they take longer to cook than either.—*Mrs. C. T. C.*

BOILED CORN.

Put the well-cleaned ears in salted boiling water, boil an hour, or boil in the husk for the same time, remove husks and serve immediately. Corn thoroughly cooked is a wholesome dish.

STEWED CORN.

Cut with a sharp knife through the center of every row of grains, and cut off the outer edge; then with the back of the blade push out the yellow eye, with the rich, creamy center of the grain, leaving the hull on the cob. To one quart of this add half a pint rich milk, and stew until cooked in a covered tin pail, in a kettle one-third full of boiling water; then add salt, white pepper, and two or three ounces butter; allow two hours for cooking; it seems a long time, but there is no danger of burning, and it requires no more attention than to stir it occasionally and to keep good the supply of water. If drier than liked, add more milk or cream. Or, after cutting corn from the cob, boil the cobs ten or fifteen minutes and take out and put corn in same water; when tender, add a dressing of milk, butter, pepper and salt, and just before serving, stir in beaten eggs, allowing three eggs to a dozen ears of corn.

BINA'S STEWED CORN.

Shave corn off the ear, being careful not to cut into the cob; to three pints corn add three table-spoons butter, pepper and salt, and just enough water to cover; place in a skillet, cover and cook rather slowly with not too hot a fire, from half to three-quarters of an hour, stir with a spoon often, and if necessary add more water, for the corn must not brown; if desired, a few moments before it is done, add half cup sweet cream thickened with tea-spoon flour; boil well and serve with roast beef, escaloped tomatoes and mashed potatoes. Some stew tomatoes, and just before serving mix them with the corn.

DRIED CORN.

For a family of eight, wash a pint of corn through one water, and put to soak over night in clean cold water (if impossible to soak so long, place over a kettle of hot water for two or three hours); when softened, cook five to ten minutes in water in which it was soaked, adding as soon as boiling, two table-spoons butter, one of flour, and a little salt and pepper. Another good way to finish is the following: Take the yolk of one egg, one table-spoon milk, pinch of salt, thicken with flour quite stiff so as to take out with a tea-spoon, and drop in little dumplings not larger than an

acorn; cover tightly and cook five or ten minutes; have enough water in kettle before adding dumplings, as cover should not be removed until dumplings are done.

HOMINY.

Soak one quart of ground hominy over night, put over the fire in a tin pail, set in boiling water with water enough to cover, boil gently for five hours, as it can not be hurried. After the grains begin to soften on no account stir it. The water put in at first ought to be enough to finish it, but if it proves too little, add more carefully, as too much makes it sloppy. Salt just before taking from the stove, as too early salting makes it dark. If properly done, the grains will stand out snowy and well done, but round and separate.

PRESERVED CORN.

Scald corn just enough to set the milk, cut from cob, to every four pints of corn add one pint salt, mix thoroughly, pack in jars, with a cloth and weight over corn; when wanted for use put in a stew-pan or kettle, cover with cold water; as soon as it comes to a boil pour off and put on cold again, and repeat until it is fresh enough for taste, then add a very little sugar, sweet cream, or butter, etc., to suit taste.—*Mrs. S. M. Guy.*

GREEN CORN PUDDING.

Draw a sharp knife through each row of corn lengthwise, then scrape out the pulp; to one pint of the corn add one quart of milk, three eggs, a little suet, sugar to taste, and a few lumps of butter; stir it occasionally until thick, and bake about two hours.

BOILED CAULIFLOWER.

To each half gallon water allow heaped table-spoon salt; choose close and white cauliflower, trim off decayed outside leaves, and cut stock off flat at bottom; open flower a little in places to remove insects which generally are found about the stalk, and let cauliflowers lie with heads downward in salt and water for two hours previous to dressing them, which will effectually draw out all vermin. Then put into boiling water, adding salt in above proportion, and boil briskly for fifteen or twenty minutes over a good fire, keeping the sauce-pan uncovered. The water should be well

skimmed. When cauliflowers are tender, take up, drain, and if large enough, place upright in dish; serve with plain melted butter, a little of which may be poured over the flowers, or a white sauce may be used made as follows:

Put butter size of an egg into the sauce-pan, and when it bubbles stir in a scant half tea-cup of flour; stir well with an egg-whisk until cooked; then add two tea-cups of thin cream, some pepper and salt. Stir it over the fire until perfectly smooth. Pour the sauce over the cauliflower and serve. Many let the cauliflower simmer in the sauce a few moments before serving. Cauliflower is delicious served as a garnish around spring chicken, or with fried sweet-breads, when the white sauce should be poured over both. In this case it should be made by adding the cream, flour, and seasoning to the little grease (half a tea-spoon) that is left after frying the chickens or sweet-breads.—*Mrs. W. P. Anderson.*

ESCALOPED CAULIFLOWER.

Boil till very tender, drain well and cut in small pieces; put it in layers with fine chopped egg and this dressing: half pint of milk thickened over boiling water, with two table-spoons of flour and seasoned with two tea-spoons of salt; one of white pepper and two ounces of butter; put grated bread over the top, dot it with small bits of butter, and place it in the oven to heat thoroughly and brown. Serve in same dish in which it was baked. This is a good way to use common heads. A nicer way is to boil them, then place them whole in a buttered dish with stems down. Make a sauce with a cup of bread-crumbs beaten to froth with two table-spoons of melted butter and three of cream or milk, one well-beaten egg and salt and pepper to taste. Pour this over the cauliflower, cover the dish tightly and bake six minutes in a quick oven, browning them nicely. Serve as above.

HEIDELBERG CABBAGE.

Select two small, solid heads of hard red cabbage; divide them in halves from crown to stem; lay the split side down, and cut downwards in thin slices. The cabbage will then be in narrow strips or shreds. Put into a sauce-pan a table-spoon of clean drippings, butter or any nice fat; when fat is hot, put in cabbage a tea-spoon of salt, three table-spoons vinegar (if the latter is very strong, use

but two), and one onion, in which three or four cloves have been stuck, buried in the middle; boil two hours and a half; if it becomes too dry and is in danger of scorching, add a very little water. This is very nice,—*Mrs. L. S. Williston, Heidelberg, Germany.*

CREAMED CABBAGE.

Slice as for cold slaw and stew in a covered sauce-pan till tender; drain it, return to sauce-pan, add a gill or more of rich cream, one ounce of butter, pepper and salt to taste; let simmer two or three minutes, then serve. Milk may be used by adding a little more butter; or have a deep spider hot, put in sliced cabbage, pour quickly over it a pint of boiling water, cover close and cook for ten minutes, then pour off water and add half pint of rich milk. When the milk boils, stir in a tea-spoon of flour moistened with a little milk, season, cook a moment, serve.

DELICATE CABBAGE.

Remove all defective leaves, quarter and cut as for coarse slaw, cover well with cold water, and let remain several hours before cooking, then drain and put into pot with enough boiling water to cover; boil until thoroughly cooked (which will generally require about forty-five minutes), add salt ten or fifteen minutes before removing from fire, and when done, take up into a colander, press out the water well, and season with butter and pepper. This is a good dish to serve with corned meats, but should not be cooked with them; if preferred, however, it may be seasoned by adding some of the liquor and fat from the boiling meat to the cabbage while cooking. Or, cut the cabbage in two, remove the hard stock, let stand in cold water two hours, tie in thin netting or piece of muslin, and boil in salted water for a longer time than when it is cut finely. Drain, remove, and serve in a dish with drawn butter or a cream dressing poured over it.—*Mrs. E. T. Carson.*

FRIED CABBAGE.

Cut the cabbage very fine, on a slaw cutter, if possible; salt and pepper, stir well, and let stand five minutes. Have an iron kettle smoking hot, drop one table-spoon lard into it, then the cabbage, stirring briskly until quite tender; send to table immediately. One half cup sweet cream, and three table-spoons vinegar—the vinegar added after the cream has been well stirred, and after taken

from the stove, is an agreeable change. When properly done an invalid can eat it without injury, and there is no offensive odor from cooking.—*Mrs. J. T. Liggett, Detroit, Mich.*

SOUTHERN CABBAGE.

Chop or slice one medium-sized cabbage fine, put it in a stew-pan with boiling water to well cover it, and boil fifteen minutes; drain off all water, and add a dressing made as follows: Half tea-cup wine-vinegar, two-thirds as much sugar, salt, pepper, half tea-spoon mustard, and two tea-spoons salad oil; when this is boiling hot, add one tea-cup cream, and one egg stirred together; mix thoroughly and immediately with the cabbage, and cook a moment. Serve hot.—*Mrs. P. T. Morey, Charleston, S. C.*

STUFFED CABBAGE.

Take a large, fresh cabbage and cut out heart; fill vacancy with stuffing made of cooked chicken or veal, chopped very fine and highly seasoned and rolled into balls with yolk of egg. Then tie cabbage firmly together (some tie a cloth around it), and boil in a covered kettle two hours. This is a delicious dish and is useful in using up cold meats.—*Mrs. W. A. Croffut, New York City.*

DANDELIONS.

They are fit for use until they blossom. Cut off the leaves, pick over carefully, wash in several waters, put into boiling water, boil one hour, drain well, add salted boiling water, and boil two hours; when done, turn into a colander and drain, season with butter, and more salt if needed, and cut with a knife; or boil with a piece of salt pork, omitting the butter in the dressing.

EGG PLANT.

Peel and cut in slices the purple kind, sprinkle with salt and pepper, and let drain on a tipped plate for three-quarters of an hour; make a light batter with one egg, flour and a little water, dip the slices into it and fry in butter or lard. Eggs and cracker may be used instead of the batter. Or, peel the egg-plant, boil till done, then pour off the water, mash fine, and pepper, butter and salt to taste. put in a shallow pudding-pan, and over the top place a thick layer of crushed cracker. Bake half an hour in a moderate oven.

EGG PLANT.

Peel and slice one or two medium-sized egg-plants, put on in cold water, boil till tender, drain, mash fine, season with salt and pepper, and add a beaten egg and a table-spoon of flour; fry in little cakes in butter or butter and lard in equal parts; or cut in slices, lay in cold well-salted water for an hour or two, roll in egg and cracker crumbs, and fry with a little butter. Parsnips and salsify or oyster-plant may be cooked in the same way, but the oyster-plant is made in smaller cakes to imitate oysters.

WILTED LETTUCE.

Place in a vegetable dish lettuce that has been very carefully picked and washed each leaf by itself, to remove all insects. Cut across the dish four or five times, and sprinkle with salt. Fry a small piece of fat ham until brown, cut it in small pieces; when very hot add cup of good vinegar, and pour it boiling hot over the lettuce; mix it well with a fork, and garnish with slices of hard-boiled eggs. Be certain to have the fat so hot that when vinegar is poured in, it will boil immediately. Add half a cup or a cup of vinegar according to strength of vinegar and quantity of lettuce.

BAKED MACARONI.

Take about three ounces macaroni and boil till tender in a stew-pan with a little water; take a pudding dish or pan, warm a little butter in it, and put in a layer of macaroni, then a layer of cheese grated or cut in small bits, and sprinkle over with salt, pepper and small pieces of butter, then add another layer of macaroni, and so on, finishing off with cheese; pour on rich milk or cream enough to just come to the top of the ingredients, and bake from one-half to three quarters of an hour. Rice may be used instead of macaroni by first cooking as follows: Pick and wash a cup of rice, put in a stew-kettle with three cups boiling water, and set over the fire—the boiling water makes the kernels retain their shape better than when cold water is used. When done put a layer of rice, cheese, etc., alternately as you would macaroni, and bake in the same way.

BOILED MACARONI.

Pour one pint boiling water over five ounces macaroni, let stand half an hour, drain and put in a custard-kettle with boiling milk or

milk and water to cover, cook till tender, drain, add a table-spoon butter, and a tea-cup cream, and season with salt and pepper; grate cheese over the top and serve.—*Mrs. S. R. T.*

MACARONI WITH TOMATOES.

Take three pints of beef soup, clear, and put one pound of macaroni in it, boil fifteen minutes, with a little salt; then take up the macaroni—which should have absorbed nearly all the liquid—and put it on a flat plate, and sprinkle grated cheese over it thickly, and pour over all plentifully a sauce made of tomatoes, well boiled, strained, and seasoned with salt and pepper.

ITALIAN MACARONI.

Place two pounds of beef, well larded with strips of salt pork, and one or two chopped onions, in a covered kettle on the back of the stove, until it throws out its juice and is a rich brown; add a quart of tomatoes seasoned with pepper and salt, and allow the mixture to simmer for two or three hours. Take the quantity of macaroni desired and boil in water for twenty minutes, after which put one layer of the boiled macaroni in the bottom of a pudding dish, cover with some of the above mixture, then a layer of grated cheese, and so on in layers till the dish is filled, having a layer of cheese on the top; place in the oven an hour, or until it is a rich brown. Commence early in the morning to prepare this dish.

BOILED OKRA.

Put the young and tender pods of long, white okra in salted boiling water in a porcelain or tin-lined sauce-pan (as iron discolours it), boil fifteen minutes, take off stems, and serve with butter, pepper, salt, and vinegar if preferred; or, after boiling, slice in rings, season with butter, dip in batter and fry; season and serve, or stew an equal quantity of tomatoes, and tender sliced okra, and one or two sliced green peppers; stew in porcelain kettle fifteen or twenty minutes, season with butter, pepper and salt, and serve.—*Miss M. E. W., Selma, Ala.*

BAKED ONIONS.

The large Spanish or Bermuda onions are best for this purpose. Wash the outside clean, put into a sauce-pan with slightly salted

water, and boil an hour, replenishing the water with more (boiling hot) as it boils away. Then turn off water; take out onions and lay upon a cloth that all moisture may be absorbed; roll each in a piece of buttered tissue-paper, twisting it at the top to keep it closed, and bake in a slow oven nearly an hour, or until tender all through. Peel, put in a deep dish, and brown slightly, basting freely with butter; this will take fifteen minutes more. Season with pepper and salt, and pour melted butter over the top.

BOILED OR FRIED ONIONS.

Wash and peel, boil ten minutes, pour off this water, again add boiling water, boil a few minutes and drain a second time; pour on boiling water, add salt and boil for one hour; place in a colander, turn a saucer over them, and press firmly to drive off all the water; place in a dish and add butter and pepper. Or, about half an hour before they are done, turn a pint of milk into the water in which they are boiling, and, when tender, season as above. Old onions require two hours to boil. To fry onions, slice and boil ten minutes each time in three waters, drain, fry in butter or beef drippings, stir often, season, and serve hot.

POTATOES BOILED OR BAKED IN JACKETS.

Wash clean (a brush is the best implement for cleaning potatoes), cut off the ends, let stand in cold water a few hours, put into boiling water, the larger ones first, and then in a short time adding the rest, cover, and keep boiling constantly; after fifteen minutes throw in another handful of salt and boil another fifteen minutes; try with a fork, and if it does not quite run through the potato, they are done (this is called "leaving a bone in them"). Drain, take to door or window and shake in open air to make them mealy; return to stove and allow to stand uncovered for a moment. Or, when washed, bake in a moderate oven fifty minutes; or, place in a steamer half an hour over water kept constantly boiling, serve immediately; or, wash and peel medium-sized ones, and bake in pan with roast meat, basting often with the drippings.

BREAKFAST POTATOES.

Peel, cut in very thin slices into a very little boiling water,

so little that it will be evaporated when they are cooked, add salt to taste, some cream, or a *very little* milk and a bit of butter. A little practice will make this a favorite dish in any family. The art is, to cook the potatoes with a very little water, so that it will be evaporated at the time the potatoes are done. They must be stirred occasionally while cooking.

POTATOES AND ONIONS.

Boil potatoes in skins, peel while hot and slice; about an hour before wanted, slice onions, and let stand in salt and water; while peeling potatoes, put onions in skillet with a little ham gravy or butter and a little water, and cook slightly; take out, put in vegetable dish a layer of onions, then potatoes, then onions, etc., with potatoes last; add a cup of vinegar to skillet (with ham gravy or butter), warm and pour over.

FRIED RAW POTATOES.

Wash, peel, and slice in cold water, drain in a colander, and drop in a skillet prepared with two table-spoons melted butter or beef-drippings, or one-half of each; keep closely covered for ten minutes, only removing to stir with a knife from the bottom to prevent burning; cook another ten minutes, stirring frequently until done and lightly browned. Sweet potatoes are nice prepared in the same manner.—*Mrs. M. E. Southard.*

FRIED WHOLE POTATOES.

Peel and boil in salted water, remove from the fire as soon as done so that they may remain whole; have ready one beaten egg, and some rolled crackers or bread-crumbs; first roll the potatoes in the egg, and then in the crackers, and fry in butter till a light brown, or drop in boiling lard. This is a nice way to cook old potatoes.

MASHED POTATOES.

Pare and boil till done, drain, and mash in the kettle until perfectly smooth; add milk or cream, and butter and salt; beat like cake with a large spoon, and the more they are beaten the nicer they become. Put in a dish, smooth, place a lump of butter in the center, sprinkle with pepper; or add one or two eggs well-beaten, pepper, mix thoroughly, put in baking dish, dip a knife in sweet

milk, smooth over, wetting every part with milk, and place in a hot oven twenty minutes. To warm over mashed potatoes, season with salt and butter, and a little cream or milk, place in a buttered pie-pan, smoothing and shaping the top handsomely, and making checks with a knife; brown in a stove or range oven; place tin on a second dish and serve on it. Or, add a little cream or milk to cold mashed potatoes, press evenly in a basin, set away, and in the morning slice and fry.

NEW POTATOES.

Wash, scrape, boil ten minutes, turn off water, and add enough more, boiling hot, to cover, also add a little salt; cook a few moments, drain, and set again on stove, add butter, salt, and pepper and a little thickening made of two table-spoons flour in about a pint of milk (a few small ones may be left in the kettle, and broken, not mashed with the potato-masher), put on the cover, and, when the milk has boiled, pour over potatoes and serve. Or, when cooked and drained, put in a skillet with hot drippings, cover, and shake till a nice brown.

POTATOES IN JACKETS.

Bake as many potatoes as are needed; when done, take off a little piece from one end to permit them to stand, from the other end cut a large piece, remove carefully the inside, and rub through a fine sieve, or mash thoroughly; put on the fire with half an ounce of butter and one ounce of grated cheese to every four fair-sized potatoes; and add boiling milk and pepper and salt as for mashed potatoes; fill the potato shells, and sprinkle over mixed bread-crumbs and grated cheese; and put in hot oven and brown. Many prefer to omit cheese and bread-crumbs, filling the shells heaping full and then browning.

POTATOES IN KENTUCKY STYLE.

Slice thin as for frying, let remain in cold water half an hour; put into pudding-dish or dripping-pan, with salt, pepper, and some milk—about half a pint to an ordinary dish; put into oven and bake for an hour; take out and add a lump of butter half the size of an egg, cut into small bits and scattered over the top. Slicing allows the interior of each potato to be examined, hence its value

where potatoes are doubtful, though poor ones are not of necessity required. Soaking in cold water hardens the slices, so that they will hold their shape. The milk serves to cook them through, and to make a nice brown on the top; the quantity can only be learned by experience; if just a little is left as a rich gravy, moistening all the slices, then it is right. In a year of small and poor potatoes, this method of serving them will be very welcome to many a house-keeper.—*Mrs. C. M. Nichols, Springfield.*

POTATOES A LA PARISIENNE.

Wash and rub new potatoes with a coarse cloth (avoid scraping if possible), drop into boiling water, boil briskly until done, taking care not to *over do* (if doubtful on this point press one of the potatoes with a fork against the side of the sauce-pan, if done it will yield to a gentle pressure). Have ready, in a sauce-pan, some cream and butter *hot*, but not boiling, a little green parsley, pepper and salt; pour off the water from the potatoes and add the cream and butter, let stand a minute or two over hot water, and serve.

POTATO SOUFFLÉ

Boil four good-sized mealy potatoes, pass them through a sieve; scald in a clean sauce-pan half tea-cup of sweet milk and table-spoon of good butter, add to the potato with a little salt and pepper, and beat to a cream; add one at a time, the yolks of four eggs, beating thoroughly, drop a small pinch of salt into the whites and beat them to a stiff froth, add them to the mixture, beating as little as possible; have ready a well-buttered baking-dish, large enough to permit the soufflé to rise without running over; bake twenty minutes in a brisk oven, serve at once, and in the same dish in which it was baked. It should be eaten with meats that have gravies.

POTATOES IN SEVEN WAYS.

Sunday, peel, steam, mash, add milk, butter and salt, and then beat like cake-batter, *the longer the better*, till they are nice and light. This steaming and beating will be found a great improvement.

Monday, baked potatoes in their jackets; if any are left they may be warmed over, peeling when cold, and then slicing.

Tuesday, peel and bake with roast of beef.

Wednesday, prepare in Kentucky style.

Thursday, peel, steam, and serve whole.

Friday, "potatoes *a la pancake*;" peel, cut in thin slices lengthwise, sprinkle with pepper and salt, and fry in butter or beef drippings, turning like griddle-cakes.

Saturday, potatoes boiled in their jackets.

RINGED POTATOES.

Peel large potatoes, cut them round and round in shavings, as you pare an apple. Fry with clean, sweet lard in a frying-pan till brown, stirring so as to brown all alike, drain on a sieve, sprinkle fine salt over them, and serve.

POTATO RISsoles.

Mash potatoes, salt and pepper to taste, if desired add a little parsley. Roll the potatoes into small balls, cover them with an egg and bread-crumbs, and fry in hot lard for about two minutes. Finely minced tongue or ham may be added with good effect, or even chopped onions when liked.

TEXAS BAKED IRISH POTATOES.

Boil some good Irish potatoes; when done, mash, season with salt, pepper and butter; mince a large onion fine, mix well through the potatoes, put in oven and brown nicely.—*Mrs. C. E. S., Galveston, Texas.*

SARATOGA POTATOES.

Pare and cut into thin slices on a slaw-cutter four large potatoes (new are best), let stand in ice-cold salt water while breakfast is cooking; take a handful of the potatoes, squeeze the water from them and dry in a napkin; separate the slices and drop a handful at a time into a skillet of boiling lard, taking care that they do not strike together, stir with a fork till they are a light brown color, take out with a wire spoon, drain well and serve in an open dish. They are very nice served cold.—*Mrs. Jasper Sager.*

SWEET POTATOES.

Wash clean and bake in a hot oven one hour; or place in steamer over a kettle of boiling water from half to three-quarters of an hour; or when almost done, take off, scrape or peel them, place in a dripping-pan, and bake half an hour; or cut in slices and fry in butter

or lard; or peel and slice when raw, and fry, a layer at a time, on griddle, or in a frying-pan, with a little melted lard, being careful not to cook too long, or they will become too hard; or drop in boiling lard in frying-pan, turning till a nice brown on both sides; or halve or quarter, and bake in pan with roast beef, basting them often with the drippings.

BAKED PARSNIPS.

Put four thin slices salt pork in a kettle with two quarts cold water, wash and scrape parsnips, and if large halve or quarter, and as soon as water boils place in kettle, boil about half an hour, remove meat, parsnips, and gravy to a dripping-pan, sprinkle with a little white sugar, and bake in oven a quarter of an hour, or until they are a light brown, and the water is all fried out. Add a few potatoes if liked. Those left over, fried in a hot skillet, with butter, ham fat or beef drippings, make a nice breakfast dish. It is better to dip each slice in a beaten egg before frying. Parsnips are good in March or April, and make an excellent seasoning for soups.

STEWED PARSNIPS.

Wash, scrape, and slice about half an inch thick; have a skillet prepared with a half pint hot water and a table-spoon butter, add the parsnips, season with salt and pepper, cover closely, and stew until the water is cooked away, stirring occasionally to prevent burning. When done, the parsnips will be of a creamy, light brown color.—*Mrs. D. B.*

GREEN PEASE.

Wash lightly two quarts shelled pease, put into boiling water enough to cover, boil twenty minutes, add pepper, salt, and more hot water if needed to prevent burning, and two table-spoons butter rubbed into two of flour; stir well, and boil five minutes. If pods are clean and fresh, boil first in water to give flavor, skim out and put in pease. Canned pease should be rinsed before cooking.

PEASE STEWED IN CREAM.

Put two or three pints of young green pease into a sauce-pan of boiling water; when nearly done and tender, drain in a colander, quite dry; melt two ounces of butter in a clean stew-pan, thicken evenly with a little flour, shake it over the fire, but do not let it

brown, mix smoothly with a gill of cream, add half a tea-spoon of white sugar, bring to a boil, pour in the pease, keep moving for two minutes until well heated, and serve hot. The sweet pods of young pease are made by the Germans into a palatable dish by simply stewing with a little butter and savory herbs.—*Mrs. W. A. Croffut.*

HOW TO BOIL RICE.

Rice should be carefully picked over, washed in warm water, rubbed between the hands, and then rinsed several times in cold water till white. Put one tea-cupful in a tin pan or porcelain kettle, add one quart boiling water; boil fifteen minutes, not stirring, but taking care that it does not burn; add one tea-spoon salt, pour into a dish and send to table, placing a lump of butter in the center. Cooked thus the kernels remain whole.

To boil rice in milk, put a pint rice into nearly two quarts of cold milk an hour before dinner, add two tea-spoons salt, boil very slowly and stir often; cook on back part of stove or range so as to avoid burning, and take it up into a mold or bowl wet in cold water a short time before serving.

Or, after cooking, drain carefully, stir in two well-beaten eggs, one table-spoon grated cheese, half a table-spoon butter, half a tea-spoon salt; bake a few minutes in shallow pans. Some soak rice an hour or two before cooking.

SOUTHERN RICE.

After thoroughly washing and rubbing the rice, put it in salted water enough to cover it twice over, in a custard-kettle, or tin pail set in a kettle of boiling water; cover the whole closely for fifteen or twenty minutes, until the grains of rice are full and plump but not "mushy;" drain off all the water possible, and replace rice in the kettle, allowing it to cook for half an hour longer, when it is ready to serve. The grains should be full and soft, and each one retain its form perfectly. During the last half hour it should be occasionally stirred lightly with a fork, and it is improved by standing on the back of the stove a few minutes before serving.—*Mrs. P. T. Morey, Charleston, S. C.*

SALSIFY OR VEGETABLE OYSTERS.

Wash thoroughly, scrape off skin with a knife, cut across in rather thin slices, stew until tender in water enough to cover them,

with a piece of salt codfish for seasoning. Before sending to table remove codfish, thicken with flour and butter rubbed together, toast slices of bread, put in dish, and then add the vegetable oyster. This method gives the flavor of oysters to the vegetable, and adds much to its delicacy. Or, after stewing until tender in clear water, mash, season with pepper and salt, and serve.—*Mrs. Gov. J. J. Bagley, Michigan.*

SALSIFY OR VEGETABLE OYSTERS.

Parboil after scraping off the outside, cut in slices, dip it into a beaten egg and fine bread-crumbs, and fry in lard. Or, slice cross-wise five or six good-sized plants, cook till tender in water enough to cover, then add a pint or more of rich milk mixed with one table-spoon flour, season with butter, pepper and salt, let boil up and pour over slices of toasted bread; or add three pints milk, or half milk and water, season and serve with crackers like oyster soup.

CYMLINGS OR SUMMER SQUASH.

These are better when young and tender, which may be known by pressing the nail through the skin; do not peel or take out seeds, but boil whole, or cut across in thick slices; boil in as little water as possible for one-half or three-quarters of an hour, drain well, mash and set on back part of stove or range to dry out for ten or fifteen minutes, stirring occasionally; then season with butter, pepper, salt and a little cream. If old, peel, cut up, take out seeds, boil and season as above.

WINTER SQUASH.

Cut up, take out inside, pare the pieces and stew in as little water as possible, cook an hour, mash in kettle, and if watery, let stand on the fire a few moments, stirring until dry; season with butter, cream, salt and pepper; be careful that it does not burn. Winter squashes are also cooked by cutting in pieces without paring, baking, and serving like potatoes; or they may be cooked in a steamer, and served either in the shell, or scraped out, put in pan, mashed, and seasoned with butter, cream, salt and pepper, and then made hot and served.

SUCCOTASH.

Take pint of shelled lima beans (green), wash, cover with hot water, let stand five minutes, pour off, place over fire in hot water, and boil fifteen minutes; have ready corn from six good-sized ears, and add to beans; boil half an hour, add salt, pepper and two table-spoons butter. Be careful in cutting down corn not to cut too deep, better not cut deep enough and then scrape; after corn is added, watch carefully to keep from scorching. Or, to cook with meat, boil one pound salt pork two hours, add beans, cook fifteen minutes, then add corn, omitting butter. Or, string beans may be used, cooking one hour before adding corn.

WINTER SUCCOTASH.

Wash one pint lima beans (dried when green) and one and a half pints dried corn; put beans in kettle and cover with cold water; cover corn with cold water in a tin pan, set on top of kettle of beans so that while the latter are boiling the corn may be heating and swelling; boil beans fifteen minutes, drain off, cover with boiling water, and when tender (half an hour) add corn, cooking both together for fifteen minutes; five minutes before serving, add salt, pepper and a dressing of butter and flour rubbed together, or one-half tea-cup cream or milk thickened with one table-spoon flour.

SPINACH.

Look over the spinach, wash in four waters and take off stalks, boil in a sauce-pan without water for thirty minutes, covering closely, drain in a colander and cut with a knife while draining; season with pepper, salt and a little butter, boil two eggs hard and slice over the top; serve hot. Or it may, when boiled soft, be rubbed through the colander, then put in frying-pan, with a lump of butter, seasoned with pepper and salt. When hot, beat in two or three table-spoons rich cream. Put thin slices of buttered toast (one for each person) on dish and on each piece put a cupful of spinach neatly smoothed in shape, with the half of a hard-boiled egg on the top, cut part uppermost.

BAKED TOMATOES.

Cut a thin slice from blossom side of twelve solid, smooth, ripe tomatoes, with a tea-spoon remove pulp without breaking shell;

take a small, solid head of cabbage and one onion, chop fine, add bread crumbs rubbed fine, and pulp of tomatoes, season with pepper, salt and sugar, add a tea-cup good sweet cream, mix well together, fill tomatoes, put the slice back in its place, lay them stem end down in a buttered baking-dish with *just enough* water (some cook without water), with a small lump of butter on each, to keep from burning, and bake half an hour, or until *thoroughly* done; place a bit of butter on each and serve in baking-dish. They make a handsome dish for a dinner-table.—*Mrs. S. Watson, Upper Sandusky.*

ESCALOPED TOMATOES.

Put in a buttered baking-dish a layer of bread or cracker-crums seasoned with bits of butter, then a layer of sliced tomatoes seasoned with pepper, salt, and sugar if desired, then a layer of crumbs, and so on till dish is full, finishing with the crumbs. Bake from three-quarters of an hour to an hour. Onions, prepared by soaking over night in hot water, dried well, sliced in nearly half-inch slices, and browned on both sides in a frying-pan with butter, may be added, a layer on each layer of tomatoes.

FRIED TOMATOES.

Peel tomatoes and cut crosswise in large slices, salt and pepper, dip each slice into wheat flour, then into beaten egg, and fry at once in hot lard; serve hot. A cup of milk is sometimes thickened with a little flour and butter, boiled and poured over them.—*Estelle Woods Wilcox.*

MOTHER'S SLICED TOMATOES.

Prepare half an hour before dinner, scald a few at a time in boiling water, peel, slice, and sprinkle with salt and pepper, set away in a cool place, or lay a piece of ice on them. Serve as a relish for dinner in their own liquor. Those who desire may add vinegar and sugar.

STEWED TOMATOES.

Scald by pouring water over them, peel, slice and cut out all defective parts; place a lump of butter in a hot skillet, put in tomatoes, season with salt and pepper, keep up a brisk fire, and cook as rapidly as possible, stirring with a spoon or chopping up with a knife (in the latter case wipe the knife as often as used or

it will blacken the tomatoes). Cook half an hour. Serve at once in a deep dish lined with toast. When iron is used, tomatoes must cook rapidly and have constant attention. If prepared in tin or porcelain, they do not require the same care.—*Mrs. Judge Cole.*

TOMATO TOAST.

Run a quart of stewed ripe tomatoes through a colander, place in a porcelain stew-pan, season with butter, pepper and salt and sugar to taste; cut slices of bread thin, brown on both sides, butter and lay on a platter, and just as the bell rings for tea add a pint of good sweet cream to the stewed tomatoes, and pour them over toast.—*Mrs. S. Watson.*

TURNIPS.

Wash, peel, cut in thin slices across the grain, and place in kettle in as little water as possible; boil from half to three-quarters of an hour or until you can easily pierce them with a fork; drain well, season with salt, pepper and butter, mash fine and place on stove, stirring frequently until water is all dried out. Do not boil too long, as they are much sweeter when cooked quickly. Turnips may be steamed and finished as above, and are better than when boiled. They may also be sliced and baked.

DICED TURNIPS.

Pare, slice, cut in dice an inch square, boil till nearly done, in as little water as possible; to one quart of turnips, add one table-spoon sugar, salt to make it palatable; when they are boiled as dry as possible, add two or three spoons of cream and a beaten egg, and serve. Excellent.

TIP-TOP PUDDING, OR VEGETABLE PUDDING.

Boil a firm, white cabbage fifteen minutes, changing water then for more from the boiling tea-kettle; when tender, drain and set aside till perfectly cold; chop fine, add two beaten eggs, a table-spoon of butter, three of very rich milk or cream, pepper and salt. Stir all well together, and bake in a buttered pudding-dish until brown; serve *hot*. This dish is digestible and palatable, much resembling cauliflowers.—“*Aunt Dinah.*”

ORNAMENTAL ICING.

BY PROF. C. H. KING.

Ornamental icing consists in working two or more colors of icing on one surface,—such, for instance, as pink and white, or chocolate and white, sometimes with, sometimes without, the addition of crystallizing. To ice a cake white and pipe or ornament it with pink pipery, or ice it with pink or chocolate icing and pipe it with white icing, would constitute ornamental icing. But there is another method called “inlaid,” which consists of having different colored icing on the same surface, not simply a different colored piping on the icing. The best illustration I can give of this will, I think, be a chess-board. To do it take a cone, cut a fine point off, fill it as instructed in “artistic piping,” draw fine lines first straight down one inch apart, then across at the same distance at right angles; you have then formed squares one inch across. Now fill these in alternately with either white or pink and white, and then chocolate icing or pink and chocolate. You then have the squares in two colors, the same as they would appear on a chess or checker-board. The only point to be here observed is to have your icing soft enough to just run smooth; the lines will prevent it from running together. You can work any pattern you choose in this manner by simply running a line of piping to form the design, then filling in as before described. You can also further vary this by marking out any design, and with a small paint-brush washing it over with white of egg or gum-water, then covering it with granulated sugar either plain white or colored; or you can cover it with powdered chocolate or rolled rock candy, either pink or white; shake off what will not stick, and you will find the design covered with the sugar; now pipe round the edge of the design with a fine cone of icing sugar, and it is complete.

CRYSTALLIZATION.

Crystallization consists in simply covering the cake while the icing is wet with granulated sugar, plain or pink. (For coloring sugar pink see "meringue icing"). Or you can use pink or white sugar or rock candy crushed. If you wish to crystallize only a portion of the icing, and that in any particular design, first allow the icing to dry, then wash the part you wish crystallized with white of egg or gum-water, and cover it with the sugar; then shake off what will not remain on.

ARTISTIC PIPING, WITH DIAGRAMS.

For the benefit of those who wish to excel in the art of ornamenting bride or other cakes with icing (technically called "piping,") I give a sheet of diagrams, which will almost explain themselves, and will require but little study by those having a taste for artistic work (which most ladies have) to master it; and I promise you that if you will master this sheet of diagrams before attempting any thing more elaborate (on the same principle as you first perfect yourself in the scales for music before attempting the playing of a piece), that you will succeed beyond your expectations, and will soon be able to ornament a cake equal to an expert. I would here remark that this applies to all kinds of ornamenting, as it is all done in the same manner, no matter whether the material used be butter, lard, or savory jelly for the decoration of tongues, roast chicken, hams, etc., or sweet jelly, chocolate or sugar for the ornamentation of all kinds of cakes. Learn one, and you have learned all.

For example, if you wish to decorate a tongue, ham, or roast chicken, use either butter, lard, or savory jelly, instead of sugar, and in precisely the same manner as you would icing. This ornamentation, with the addition of a little parsley, and a cut root flower or so, completes the operation of decorating the above-named articles. They are sometimes further, or even altogether decorated or garnished with "tippets," cut diamond or triangular form, and consisting of toasted bread, "aspic" jelly, etc.; but this style of garnishing is usually adopted only by those who are not competent

to decorate or garnish with butter, lard, or savory jelly, and who are not able to cut their own root flowers. Root flowers are usually cut in the form of roses, tulips, dahlias, etc., from white and yellow turnips, beets, and carrots, and the edges of the leaves are usually tipped with pink color, such as liquid "cochineal."

To use jelly for decorating or piping cakes, set it in a place where it will get just warm enough to pass through the cone with the aid of a gentle pressure; in cold weather it is well to beat it with a spoon, in addition to warming it. This makes it one uniform consistency. When ready for use fill the cone with it, then proceed as directed for piping, using the cone in the same manner as if it contained icing.

To use butter or lard treat it in the same manner as jelly, so as to get it just soft enough to pass through the cone. Be very careful not to get it too soft or it will not stand. In warm weather you can add a little flour to stiffen it, but not too much, or it will not pass through the cone; when ready fill cone with it, same as for icing, and use the cone in the same manner.

To cut root flowers, wash the roots, and for say a rose, take a good shaped turnip, pare it, cut it the proper shape, then with a sharp pocket knife (French root flower cutters may be had of dealers in confectioner's supplies,) go all round the bottom edge, so ; then repeat this operation, so , bringing the second cuts between the first, and holding the back of the knife blade from you and the edge towards you. This causes the cuts to meet at the bottom, and then by holding the knife point down, and running it all round inside the cut the piece falls out, leaving the leaves separate and distinct. Continue this until you reach the center, so . A little practice will assist you in this particular, and you will soon be able to make other flowers, as the principle is the same; when the flowers are cut tip the edges with a little cochineal.

To ornament a cake with icing, use prepared icing in the manner I shall hereafter describe. The icing may be harmlessly colored, as follows: for pink, use "cochineal;" for blue, use indigo; for yellow, use saffron; for green, use blue and yellow, until you attain the required shade of color.

Although I have given the different colors, should you wish to

use them, I would not recommend them except in cases where their use is required to produce effect, *and not to be eaten*. Too much color, or too great a number of colors, are objectionable and not in good taste. I suggest keeping as much as possible to plain white, light pink, light cream color, chocolate color, produced by the use of chocolate or cocoa, and the natural colors produced by the use of the various sweet jellies. By a judicious and artistic arrangement of the colors the above articles will give, it is possible to produce an unlimited variety, and not place any thing before guests objectionable in point of color.

The sugar used for decorating cakes is prepared in the same manner as that for icing cake (see icing for cakes.) To use it, have ready prepared some paper cones, made by folding or rolling up a piece of paper in the form of a cornet, and securing the joint with a little mucilage or white of eggs (see No. 1, in page of diagrams). Now with a sharp knife cut off the point of cone so as to leave hole any size needed, from a pin's size to half an inch in diameter (see No. 2, for plain round work). If you wish a star (No. 3), cut off the point of the cone to form an aperture equal to the center of the star you require, then cut out the points, as shown in No. 22. If for a leaf, cut as shown in No. 24. Now fill these cones three-fourths full with the prepared icing, fold down the top securely, so that the sugar will not force back, and all is ready to commence the ornamentation. (I would here say that it will save the trouble of cutting the cones to use little brass tubes, made for the purpose, at a cost of from ten to fifteen cents each. In using these you have only to cut off the point of the paper cone large enough to allow the tube to come through half its length. These tubes will last a lifetime, and can be procured from almost any confectioner's supply store.)

The cones being filled with the sugar, and the cake ready iced, mark out (as lightly as possible) with a lead-pencil the design on the cake; then go over the design with the cones of sugar, in the manner hereafter described, until the design is complete. (I say this, presuming you have mastered the diagrams.) I will now explain the diagrams, and in so doing hope I shall succeed in making you fully understand the use and purposes of the cones, and the various

yet simple "means to the end," that you may be able to so arrange the various diagrams as to form a harmonious whole, and surprise yourself by producing a design beyond your expectations.

To practice this, I would recommend that you procure a walnut board, about twelve inches square, perfectly smooth. This being dark and the sugar white you can easily see the work; and if every thing is clean the sugar need not be wasted, as it can be scraped off and used for some purpose or other.

The board being ready and a cone filled with sugar, take the cone in the left hand, and place the thumb of the right hand on the folded part or top; use the thumb to press on the cone to force out the sugar at the point, in just the same manner you would use a syringe. Now force out the sugar with a regular and even pressure, and draw a number of fine lines, as even and straight as possible, by dropping the point of the cone in the left hand corner of the board, and with an onward motion, in accordance with the flow of sugar (which will be little or much, in proportion to the pressure you give the tube); run it straight on to the right hand corner (see No. 4). Notice that you can make this line larger by pressing harder on the cone. Next repeat this, giving the cone a zigzag motion (No. 5); then commence light, gradually increasing the pressure, so as to produce a line small at one end and large at the other (No. 6); then reverse it by beginning heavy and finishing light (No. 7). When you wish to disconnect the cone from the sugar, do so by taking off the pressure from the cone, and giving a quick, sudden, upward jerk. Now do some cross stringing (No. 8), then No. 9 to 17; then with the same cone, held perpendicular (and the sugar pushed out until the drop is the required size, then suddenly detached in the same manner as above mentioned), drop different sized drops or dots (No. 18 to 20); then with the same cone, by commencing at the large end first and gradually drawing it to a fine thread do No. 21. Now take the star cut cone (No. 22), and drop some star dots, the same as in Nos. 18, 19, and 20; then with a circular or rotary motion, make roses (No. 23); then repeat with this star cone all that you have done with the plain round cone. Next take the leaf cone (No. 24), and by beginning at the large end of the leaf first, and gradually drawing it to a point, make the



DIAGRAMS.

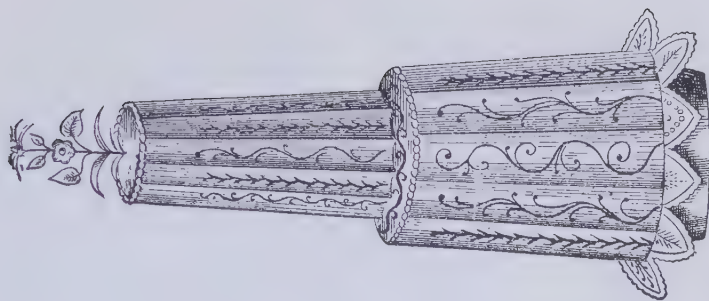
leaf as long as desired (No. 25); by giving the cone a wavy motion you form the veins in the leaf. Then put two together (No. 26), and with the star cone add a rose (No. 27); then three leaves and a rose (No. 28); then four, as in No. 29; then five, with a simple plain dot in the center (No. 30). Now, with the plain round cone, make No. 31, adding to it, for top finish, No. 21; next, with the same cone, make the stems of Nos. 32 and 33, and with the leaf cone add the leaves. Do the same in No. 34, adding a ring of dots, also a rose, with the star cone; next, with the same plain round cone, do No. 35, by giving the cone a wavy motion; also No. 36, by giving the cone a sudden jerk, first to the left, then to the right, then straight down the middle, as shown in No. 37.

This appears a good deal on paper, but is really nothing when you come to do it, as it can all be done on the board at one lesson, and two or three lessons should suffice to give you a good insight, and each one you do will be better than its predecessor, and you will surprise yourself at the ease with which you can produce and execute a design, if you only master these diagrams first.

Having gone this far, you may now form a design for yourself by making whatever combination fancy dictates, from the scrolls, lines, curves, etc., shown in the diagrams; it may be somewhat crude at first, but practice will perfect. As an example, which will explain the whole, I will instruct you how to make a simple combination, and thereby produce a bunch of grapes. First, with the leaf cone make four leaves (No. 38), and with the plain round cone add the stem; also, with the same kind of cone, only cut a little larger, to make a larger drop, add grapes by making a succession of dots, gradually making them higher in the middle (No. 39); then as a finish, with the plain small cone, add the scroll as shown running over the grapes. I will also give one other illustration. To make a large leaf, in imitation of those used on bride's cake, first mark the outline of the leaf (No. 40), then with the plain round cone run the cross lines, as shown in No. 8, also in No. 41; then with the plain round cone add the edge in dots, as shown in Nos. 20 and 42. To illustrate this farther, I furnish a full sketch for the top of a wedding or other cake (page 353) made up of the grapes and leaves I have described. I must now leave you to the study and



Jelly Cake Top

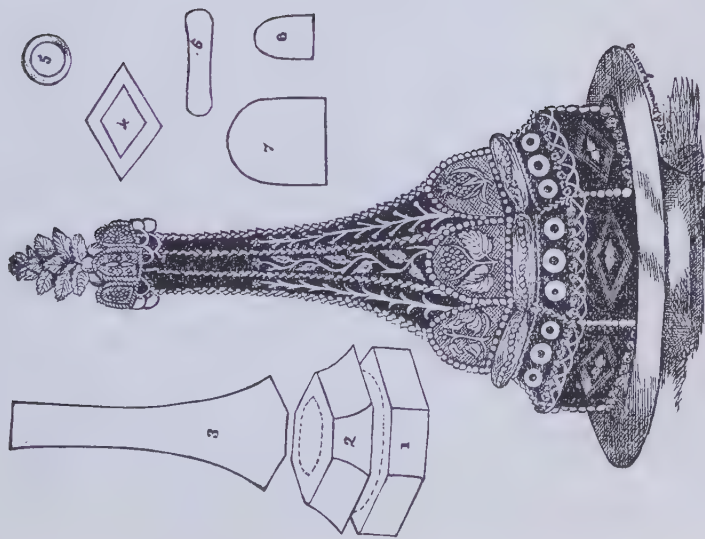


Dessert Cake.

practice of the diagrams, assuring you that you will find it much more simple than it here appears, and that the results attained at each trial will be such as to stimulate you to further efforts and success. I will here remark that you can do heavy and light work with the same cone by adding pressure; for instance, if you are using a cone with a fine point, by drawing that with a regular motion and even pressure, you produce a line of sugar the same size as the hole through which it comes; but if you draw the cone along slower than the sugar comes out, you will readily see that you produce a heavier line; also, if you wish to make a very fine line with the same cone, use the even pressure, but draw the cone along very fast; you have only to bear in mind that there is a limit to the size, and when you reach that to press harder simply means to burst the cone; when the limit is reached, if you want a larger flow, you must have another cone with a larger opening at the point. This applies to all shapes, whether round, star, or leaf. The cone may be used in the same manner you would a pen, pressing heavy and light; for example, if you are making a scroll, like No. 11, with a fine round cone, when you come to the bend of the scroll, by giving the cone a little more pressure you cause more sugar to flow, thus producing the fullness in the curve (see No. 11); when you have done that withdraw the pressure and continue as before.

MERINGUE ICING

Beat the whites of six eggs to a very stiff froth (you can not beat them too stiff; and if they are not stiff the meringue will not be good.) While beating, add a saltspoonful of salt, also a teaspoonful of sugar; when well beaten up add half a pound of sugar, and stir it very lightly in, yet be careful to see it is *well stirred in*. This being ready, take the pie after baking (usually a lemon pie), and with a knife spread a thin coating of the meringue all over it; then with a cone (the same as used in other icing), filled with the meringue icing, proceed to work out some design. When finished return it to the oven to take a light brown color. You can work any design in this as well as in icing-sugar, but the patterns for this are larger, consequently are done with a cone with a larger portion cut off the point. For centers of meringue pies you can use such designs



Dessert Charlotte Russe.



Meringue Top.

as an ear of corn, an anchor, a "true lover's knot," a Maltese cross, a bunch of grapes, or whatever the fancy dictates; you can further decorate it with fruit jelly in addition to the meringue piping, putting on the jelly with a cone, and in the same manner as for piping. Chocolate is not used on meringue work, neither is the meringue ever colored except in some cases when it is colored a light cream color; pink colored sugar is sometimes sprinkled over it. To color this sugar, simply drop a little cochineal color on some granulated sugar, and rub it together until colored, then dry it, then rub it apart and keep it in a bottle ready for use. It will keep its color for years. I give one design (page 355) for the top of a meringue pie just as a guide.

TO MAKE WATER ICING.

Take any quantity of powdered sugar you require, add cold water enough to it to form a thick paste (remember, it will not take much); beat well, and if too thin so that it runs too much, add a little more sugar. To every pound of sugar, add as much cream of tartar as will lie on a twenty-five cent piece (a level teaspoonful); when this icing is prepared, spread it with a knife over the cake, and allow it to dry; you can then ornament or decorate it with icing sugar in the same manner as for a bride's cake, or use a sweet jelly, such as "red currant" or "quince."

This water icing may also be colored a light shade of pink with "cochineal," or a light cream color with saffron. For a mauve color, add a drop of indigo blue to the pink color; but remember none of these colors must be heavy, as they are objectionable and in bad taste. Water icing is used for tops of pound, sponge, and other cakes, also for tops of jelly cakes. (See design for jelly cake, page 353.)

CHOCOLATE ICING.

Ask any confectioner for a piece of "Baker's eagle cocoa;" and if you can not procure that, ask any grocer for pure cocoa in block, or what is called "Baker's premium cocoa." Place what you need of it in a basin, and stand the basin in boiling water until the cocoa is dissolved, then add powdered sugar to taste, and beat it well in; add also the whites of two eggs (whisked up a little) to

every pound of cocoa used (this gives a gloss); beat the sugar in well and the whites of eggs; now with a knife spread the cocoa (or rather the chocolate now that it has the sugar in it, for chocolate is simply cocoa sweetened) evenly on the cake; be as quick as possible with it, for as soon as it cools it gets hard. If you wish simple cocoa icing, use the cocoa and whites of egg only; but if you wish sweet or chocolate icing, add the sugar. To help you a little in the first attempt, add one tablespoonful of hot water to a pound of cocoa; this will keep it moist and liquid a little longer, but it will take a little longer to harden.

CREAM CHOCOLATE ICING.

What is known as cream chocolate icing is done in the same manner, using half cocoa and half pure cream, and sweetening it to taste. In this case use no whites of eggs, but simply dissolve the cocoa as before described, then add the sugar, and afterwards gradually add and well stir in the cream. It is then ready for use. Chocolate icing is also used to ice jelly cakes and other small cakes, also chocolate-de-clares; it may also be used as an icing for any thing, and can be piped, ornamented, or decorated with icing sugar in the same manner as a bride's cake.

Cocoa may also be mixed with sugar icing; add little or much cocoa as desired, and either ice a cake with this chocolate icing or use it for piping or ornamenting in the same manner as icing sugar is used.

TO ICE OR FROST A WEDDING OR ANY FLAT TOP CAKE.

When the cake is baked and cold, cut off all the rough parts and brush off all crumbs; then prepare an icing *in the manner described, but in this case for first icing use ordinary "powdered sugar;" give the cake a thin covering with this icing, simply to fill up the hollows, so that the second coat of icing, made from finer sugar, may rest smoother on it. If in a hurry, and you do not care so much about the appearance, then give one coat of icing only. In that case the sugar must be the kind I have mentioned (the finest). When a first coat is used, place it in the oven or in some warm place to dry, before adding the second coat.

—*Please note where the word icing or ice is used it means frosting.

To add the second coat, prepare some icing in the manner described, and make it just soft enough to run smoothly, and yet not run off the cake; better to be a little too stiff than too thin. To ice, place the sugar in a lump in the center of the cake, and let it run level of its own accord; or if a little stiff, spread it out with a knife, taking care not to spread it quite to the edge of the cake (within a quarter of an inch), as it will run to the edge of itself: if it is not fully smooth, place a knife under the cake and shake it a little, that will cause all the rough parts to become smooth. Next, if you desire to ice the sides of the cake, add a little more sugar to the icing, and beat it well in; then with your knife place it on the sides of the cake until it is fully covered; then by holding the knife perpendicular, with the edge to the icing, and the back leaning a little towards the icing, draw it all round the side of the cake; when it comes round to where you started from, suddenly give the knife a twist, and turn the back from the icing, and at the same time and by the same motion, remove the edge from contact with the icing. If you do this neatly and quickly you will hardly be able to find the place where you left off. You may not succeed either in icing the cake or putting on a smooth side the first time, but practice will perfect; and if you note wherein you failed at first, and avoid it the next time, you will soon succeed. The cake now needs only to be dried, and it is ready for ornamenting.

To ornament or decorate it, prepare some icing in the manner described, but make it stiff enough to retain its shape, or at least so that it will not run smooth like the icing on the cake. This is to be done by the addition of a little more sugar (a teaspoonful perhaps), also a little extra beating; when the icing is ready lightly mark out the design on the cake; then fold up a piece of paper in the form of a cone, and secure the joint with white of egg or mucilage, and cut off the point to form just what size hole you choose. Now fill the cone three-fourths full with icing, and fold down the end; place cone in left hand to guide it, and with the thumb of the right hand placed on the folded part of the cone, force out the sugar in lines or dots to follow out the design on the cake.

Those wishing further instructions in ornamenting are respectfully referred to article on Artistic Piping (with diagrams).

TO PREPARE ICING FOR BRIDE OR OTHER CAKES.

Procure a clean china bowl with a round (not square) bottom inside; break into it the whites of three eggs, add about half a pound of the finest powdered sugar obtainable (ask a confectioner for *icing sugar*, if that is not obtainable procure “lozenge sugar;”) now with a wooden spatula, (which is made of a piece of wood about ten inches long and one and one-half inches wide at the thick end, and gradually tapering off to fit the hand, and not more than half an inch thick at the thick end. See diagram No. 40. I recommend wood because it is really better in every respect than any metal instrument for the purpose, and once made will last a life time) beat the sugar and whites vigorously until it begins to thicken, then add as much cream of tartar as will lay on a ten-cent piece, and one (*not more than two*) drop of indigo blue; now add about a quarter of a pound more sugar, and continue beating; continue beating and adding sugar, a teaspoonful at a time, until the icing is as thick as you wish it, and it is ready for use. *Be careful not to get any of the yolk of the eggs in*, or you can not beat the icing up. Be careful that the bowl, spatula, and all the implements used are perfectly free from grease. Remember to beat well, and not attempt to get the icing thick by the addition of sugar alone, or it will run. Good icing depends upon good beating as well as sugar; three whites and one pound of sugar is about the proportion.

EXPLANATION OF DESIGNS FOR BRIDE OR OTHER CAKES.

A reference to the design for bride cake top No. 1 (page 361) will show that it is a combination of the scrolls, etc., given in the diagrams for artistic piping, and is not given as a design or a work of art, but is simply arranged (as I direct in my explanation of diagrams) to show how those scrolls, etc., can be connected and arranged so as to form a design. After you have made this one, you will be surprised how easy a task it will be to do a second. Please note that this design is made up of Nos. 36, 20, 13, 18, 6, 8, and 21 of the diagrams; also note that I have given two leaves of one pattern and two of another. When you pipe cake make all four leaves of the same pattern, choosing which you prefer. I have

given two simply to illustrate the diagrams, or I would have sketched them all alike. I also give a sketch for the side of the cake if you wish to pipe the side. This you will note is No. 17 in the diagrams, and the bottom is finished off with simple, plain round dots (No. 2 in diagrams), but all of one size.

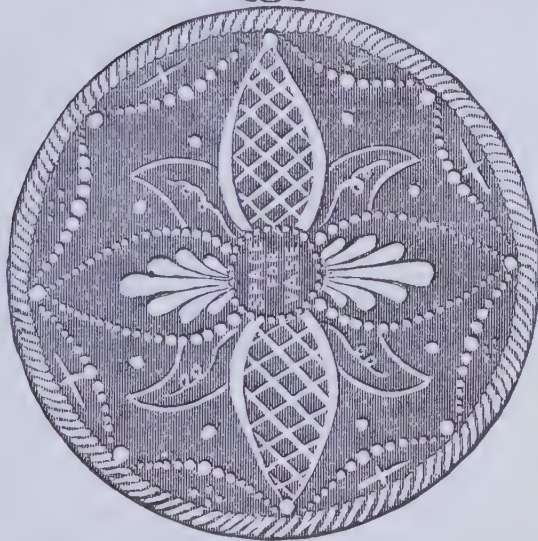
My sketch for bride's cake top No. 2 (page 361) is more correct as a design, and is to be done after you have practiced on No. 1 design. I will not refer you to the diagrams for this design, but ask you to pick out what numbers of the diagrams are used in making up this design, as by so doing it will fix it in your memory. These designs will answer for the top of any cake as well as for bride's cake; if you use them for bride's cake, use nothing but white icing, also white piping, and in the center where I have marked ("for vase") insert a vase, or bouquet, or spray of flowers, as you see fit. The addition of a few sugar roses and silver leaves (procurable at all confectioners) will add to the effect. It is also necessary to place the cake on a lace paper, particularly if a bride's or wedding cake; and if on a silver or plated salver, so much the better.

It is not imperative that you use orange blossoms in the decoration of bride's cake, still it is usually done. It is also admissible to use (very sparingly) pink roses or other flowers, or even yellow to match with the orange blossoms or in place of them; but rather than use too much or too many, use none. If you do not wish to pipe the side of a bride's cake, place a silver band round it. You can procure the band of any respectable confectioner or caterer.

DESSERT CAKE.

A dessert cake (proper) consists of either a pound or sponge cake mixture baked in a high mold; if you have no other use, an ice cream mold as represented in the sketch. Well clean and fully dry your mold, then warm it and butter it with butter by the aid of a brush (by warming it the butter goes in all parts); when buttered turn it bottom up to drain out all excess of butter; when drained dust it out with sifted flour, give it a knock to remove any excess of flour; it is now ready; now place it, small end down, in a tin or something which will prevent its falling over; now fill it three fourths full with the cake mixture and bake in a steady heat; when

No. 1.



Top of Bride, or other Cake.

No. 2.



Bride, or other Cake Top.



Side for above Cake.



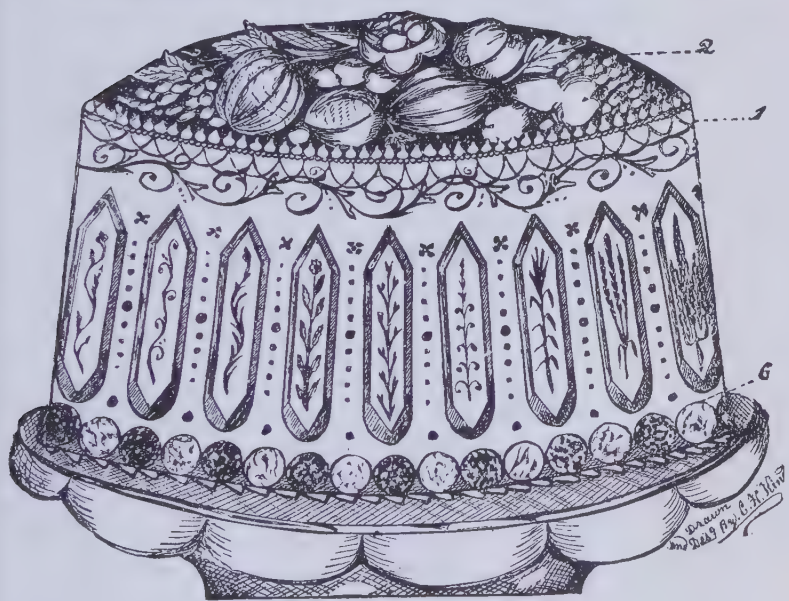
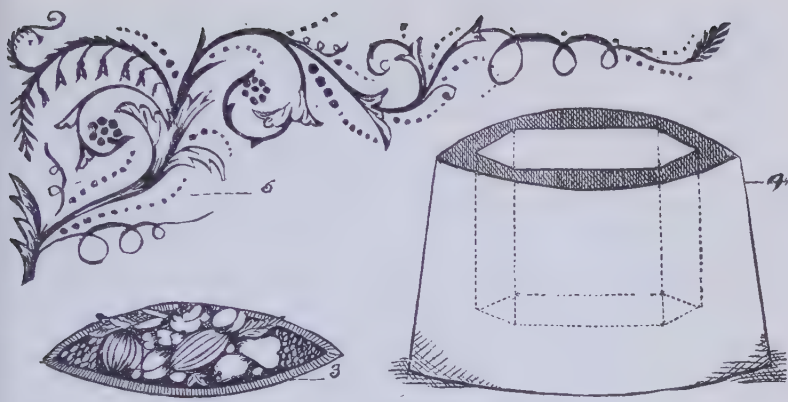
Side for above Cake.

baked remove it from the mold. When cold, if to be ornamented, have ready prepared some icing (see "icing") thin enough to just run smooth but not to run off. Place the cake on a plate, and with a spoon place the icing on the top of the cake, and allow it to run down the sides; continue this until all parts are covered; let it drain down a minute or so, then place a knife under the bottom of the cake, remove it to another plate, and set it in a warm place to dry. This method of icing shows up the pattern of the cake, and the prettier the mold the prettier pattern of cake you will have. To ornament this cake, simply pipe it (as before described), allowing the pattern of the cake to be the guide; if you come to any part where there is no pattern, then ornament it as you fancy, but usually the pattern of the cake will furnish the design. In an ice-cream mold there is not much pattern further than fluting. I give a sketch of one baked in a pyramid ice-cream mold, (page 353,) together with some idea as to how you are to ornament it. Where the dots appear, you can substitute red and yellow gum drops if you so desire. When you have piped this cake set it on a plate or salver on lace paper, place a bouquet or spray of flowers on top (see sketch), add a few silver leaves where you see fit, and it is complete. This cake looks very pretty iced a light pink and piped in white; you can not well use chocolate ice for this cake (as the chocolate sets too soon), unless you are pretty well accustomed to chocolate icing.

DESSERT RUSSE.

This may be made of either sponge or pound-cake mixture, and baked in a fancy mold. If the prescribed mold is not available, an ordinary two quart ice-cream mold would answer the purpose pretty well. After being baked and allowed to completely cool, the cake should be iced with thin icing, either pink or white, and piped in contrasting colors. Thus, if iced white, it should be piped pink, and *vice versa*. Further ornamentation can be made by a proper distribution of pastilles, crystallized fruits, etc., and the whole surmounted by a small spray or bouquet of flowers.

Another way of making it is by use of stale cake. If you have stale sponge or pound-cake, first cut from it the base with a sharp knife (see figure 1, page 355); then the piece as per figure 2, then the piece as per figure 3. Place the three, one above the other, then ice and ornament it.



Chantilly Custard.

Either of the foregoing cakes are left as they come from the mold, or in the shape they are cut with the knife. The pieces, numbered 4, 5, 6, 7, and 8, added, being only for the russe.

For the russe, produce the cake by either of the above methods, remembering to have as large a hole in it as circumstances will allow, (see dotted line in Nos. 1, 2, and 3,) this, of course, is filled with cream; then piece No. 3 is added and secured. Next take a thin piece of cake, not more than a quarter of an inch in thickness, and cut out the pieces as per Nos. 4, 5, 6, 7, and 8, and set them aside for future use. Next, take a pallet-knife, and cover the whole russe with red or some other colored jelly. This done, place on the pieces Nos. 4, 5, 6, 7, and 8, in their respective places (the jelly will hold them). Leave the cut part outside, so that none of the baked parts will show, and the desired effect is produced. The pieces being in their places, you next pipe and otherwise ornament; finish the whole by the addition of a spray or bouquet of flowers on the top, or with a bouquet of leaves, piped on with a leaf tube. Another way to make it, is to cut the base out of a solid piece of cake; make the hole and fill it with cream; lay on that a thin piece of cake. Then with a cone and tube pile up the cream in pyramid shape. Have ready six strips cut the proper shape, *i. e.*, the same width at the bottom as one of the six sections of the base, and gradually tapering to the top. Place these pieces in their proper position, fasten them with a little icing, cover the whole with jelly, as in the other case, or leave plain, as you choose. In either case pipe and otherwise ornament it. If preferable, you can place the strips to form piece No. 3, securing them with icing; then force cream through the opening on the top. By this means you get that part better filled with cream than by any other means.

THE CHANTILLY CUSTARD.

The plates from 1 to 4, inclusive, show the manner of making the Gâtian for the custard, which is thus described: First, procure a mold for sponge-cake or jelly, about one quart or three pints size, with a fancy fruit or flower top (see plate No. 1). Bake in this a cake or sponge mixture (or plain pound mixture, if you prefer it), and when baked and cold—it is all the better if kept for a day or

two—cut off the top (see figures 2 and 3), and ice it with thin, white icing. When thoroughly dry, lightly color the different fruits or flowers with their natural colors. Do not lay on the colors too heavily, or they will spoil the effect.

Next cut out the center of the cake (see figure 4), and fill the cavity thus made with a boiled custard, adding chopped almonds to the custard according to taste. When the custard is set and cold replace the top (as in figure 3), and pipe the outside of the cake in any way you may choose, following the design here given, or selecting from the design for dessert cake, or from page of diagrams.

The light and dark balls at the bottom of the present design are intended to represent pink and yellow pastilles placed alternately (see figure 6). But a much easier, cheaper, handier, and more effective mode of adding these balls, which is simply to stick on gumdrops of the alternate colors. If you can procure a good, clear white gumbdrop, then use the three colors alternately—red, yellow, white—and the effect is capital.

The beauty of such a piece of work, amply repays any lady who has the time and taste, for the trouble of mastering the accomplishment, and for the small cost of material. The cost of the latter, when compared with the prices which would be charged by a professional caterer for a similar piece of work, is very small.

RAISED PIE.

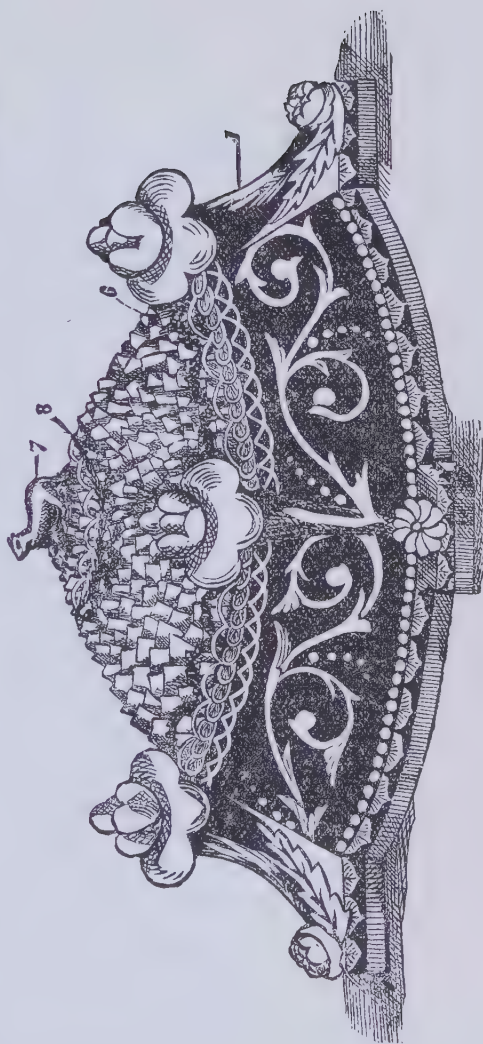
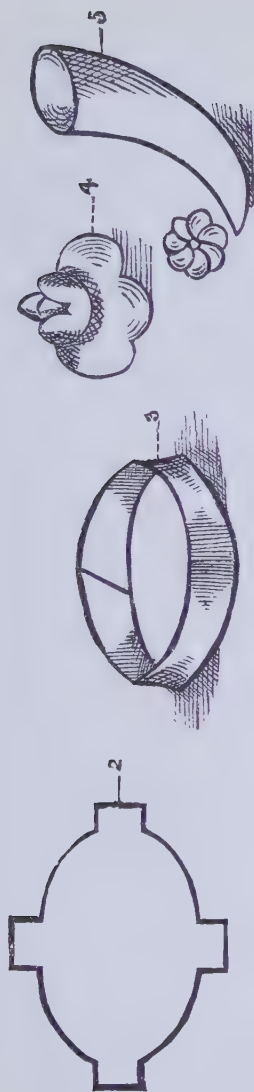
We here present an original design, composed of five distinct plates, arranged and numbered for practical use. The illustration (page 367) represents a raised pie. It may be filled to suit the taste with either meats or game.

Figure 1 shows the pie complete, with top of savory or aspic jelly, surmounted by a butter lamb on a chopped parsley bed, and piped in butter. Cornucopias on each corner are filled with root flowers, making a horn of plenty.

The directions are as follows: Prepare the dough as usual for raised pie, and then determine the size. Next cut the base—not less than one-half inch in thickness—as per figure 2. Dock with a fork to prevent blistering, and lay aside on the pan ready for

baking. Then prepare the oval bottom, as per figure 3, wash over with egg, and place evenly on center of the base. Now roll out dough, half an inch thick, in a narrow strip, long enough to go all round the oval bottom (measure outside of oval by passing a string around it); cut it straight and even, one inch wide. Wet the ends, which should be cut slanting to make them fit closely, and the lower edge, and wrap this around the oval piece which lies on the base, joining ends and bottom edge securely. The edge of the strip will rest on the base, with the oval piece inside. Now fill this case to within half an inch of the top with bran, place over it a thin cover of dough (with a small hole in the center); wash the outside (except the top, which only serves to keep the side in place, and is not used) with egg, and bake in a moderate oven until it takes on a fine chestnut brown. While cold, cut out top, turn out bran, and the shell is ready for filling. It is better to make the shell the day before using, so as to fill it at leisure. To make the cornucopias, fold up the dough the same as you would in making a paper cone, and also fill with bran. Bake them separately from the pie. Now fill shell with meat or game, and next place the savory jelly (which should be ready cut in pieces one-half inch square) on the top, as per figure 6. Now mold a butter lamb and place on top of jelly, as per figure 7. Add the chopped parsley, as per figure 8; also place the cornucopia in position. Place the cut roots (see figure 4) one in each cornucopia (see figure 9); place a rim of sliced lemon on the top edge, as shown in figure 1, and add the small cut root flowers at base of the cornucopias, securing them with butter. Pipe the pie any design you choose, or, as in the design, using butter instead of sugar. A little parsley under each cut root flower on the cornucopias adds to the effect. Soften the butter by working it with a knife, *not warming*, adding a little yolk of egg to bring it to the required softness, and a little flour to toughen it. Figure 5 shows one of the cornucopias before it is placed on the shell. Serve cold, with a salad, on a large napkin, with a little parsley around it. The meat used for filling should always be cold. It is a summer dish, and looks well on the table.

The special directions for making the crust for raised pie are as



Raised Pie

follows: Take a quarter of a pound of lard for every pound of flour, add half a pint of water, also a pinch of salt; to make it, add the lard to the water, bring it to a boil, then add it to the flour and mix as quickly as possible; when mixed wrap it up in a cloth to keep warm. Make into the shape or shapes selected as quickly as possible, as when it gets cold it hardens; when cold it will retain any shape given it while warm. You can use pie-molds, in which case simply line the mold with the paste, when the pie is made it is well to allow it to stand all night if possible, to get fully fixed before baking. Before adding any leaves or other paste decorations wash it with yolk of eggs, then add the paste leaves, and do not wash them. The pie will then bake a rich brown, while the leaves remain a pale color, giving a pretty effect.

A very nice meat for filling is made as follows: Bone two calves' feet; chop fine boiled chitterlings; cut up and stew over a gentle fire for an hour two chickens, and two sweet breads, in a quart of veal gravy; season with cayenne pepper and salt; then add six or eight force-meat balls (that have been boiled); four boiled eggs quartered; and, when stewed enough, let stand until nearly cold, and place it in pie, cover with aspic jelly, and ornament as above directed. In case you do not wish to use the butter-lamb and aspic jelly, after filling in meat, place four quarters of a hard-boiled egg at equal distances apart on the top of the meat, and strew a few cold green peas or asparagus tops on it. This gives a pretty effect, and saves the trouble of making the aspic jelly. The shell may be filled with any cooked cold meat. Rabbits make a nice filling, stewed with a nice cut or two of ham or salt pork. Make a force-meat out of the livers beaten in a mortar until fine, adding freely of pepper and salt, a little nutmeg, and a few sweet herbs. Partridges, or any game birds, may be used, bearing in mind that the pie is always to be served cold.

TO ORNAMENT A JELLY CAKE.

Trim off the edge of the jelly cake, then give it a thin coating of water icing (see water icing); next have a cone of white icing ready. To the more fully illustrate this, I will request you to follow out the pattern in my design (Page 353). After you have made that

one, you can do any other you choose, as that one explains the whole. Now with the cone of white (or pink sugar, if you prefer it), pipe on the white lines in the sketch (see sketch); now fill in between these lines with fruit jelly (use a cone filled with jelly for this purpose); next, with the leaf cone, pipe on the leaves for the grapes (as described in diagrams for Artistic Piping, No. 38); then with a plain round cone pipe on the grapes, as described in No. 39, in diagrams. (See diagrams. The edge is simple plain dots of white sugar. See diagram No. 2.) I would here remark, if you so wish it you can pipe on the bunch of grapes with fruit jelly instead of sugar. You can also use chocolate ice instead of water ice for the top. Then pipe it in sugar and jelly as before, or ice it with jelly instead of either chocolate or water icing. In that case, where before you used jelly between the white lines of sugar, now use chocolate or pink icing. Or if you wish, you can dispense with the top icing of either jelly, chocolate, or water icing, and simply work out the design as shown in the white piping and jelly. But the foregoing is the most artistic; and I would here remark that what I give here is given simply for the instruction of those who wish to do artistic work; to others the instructions will be valueless. But my experience teaches me that most ladies have a taste for the ornamental, and wish to show it in this particular, as well as in others. And what would appear difficult to others will be easy to them; and I promise them they will be rewarded for their pains when they see how successful they are.

PASTRY.

Under the head of pastry is embraced crusts or covering for meat pies. Pastry made from butter, and in the same manner as for fruit pies, patties, etc., is too light, brittle and gross for meat pies; also too expensive. Paste made for domestic use, of lard, is also open to many objections, among which may be mentioned its tendency to grow soft and flabby: also its cold, sodden nature, which renders it extremely unpleasant to the teeth, also unpleasant to the palate; it also has a tendency to lie heavily and cold on the stomach, and is altogether undesirable as an ingredient in the manufacture of pastry. Neither is it any cheaper than suet, and much

more difficult to manufacture into good looking pastry, and impossible to make into good eating pastry. For as pastry for meat pies, patties, mince pies, etc., nothing better than suet can possibly be found. It is a little troublesome to those who have not been accustomed to its use, but if you follow my instructions faithfully you will succeed better than you expect, and will, I think, be reimbursed for your trouble, and have a pastry which will give satisfaction and credit to you as the maker.

TO USE SUET.

Allow three quarters of a pound of beef suet for every pound of flour; in this case adding a little salt to the water you mix the flour with. First take the suet, divest it of all loose skin and blood spots, then with a sharp knife shred it in as fine slices as possible, then place it in some place where it will just feel the heat, nothing more (it must not be any thing like melted). While this is softening mix the dough; when mixed roll out in a sheet, the same as for best pastry, then lay on the suet to cover the dough, then fold and roll the same as for best pastry. (See instructions for puff pastry.) This paste will require a few more foldings and rollings than as if made with butter. When it is rolled enough, proceed to cover the pie dish as you would with other pastry; also for patties, mince pies, etc., use and work it off precisely as you would for puff pastry. If you were (after shredding the suet) to beat it soft with the rolling-pin on the board, you could roll out the paste with more ease, and it would not take more than five minutes.

A very fine butter, called "French butter," for making an extra short yet flaky pastry, is made as follows: Take three quarters of a pound of beet suet, a quarter of a pound of good butter, and the yolk of two eggs, and a half teaspoon of salt; remove the skin and blood spots from the suet, place it in a mortar, pound it soft, then add the butter and salt, pound that well in, then add the eggs, work the whole into a smooth mass, then use it in the same quantity and in the same manner as for puff pastry.

This suet crust rolled half an inch thick, and then into cakes with a cutter, say two inches in diameter, then washed with eggs and a

few cuts given across the top with a sharp knife, and baked a nice rich brown in a middling hot oven, makes a delicious article for the tea-table. It is not as gross as puff paste.

I give here the best method of making a few of the hundred and one articles to be produced with puff and short pastry, etc. The following is the most simple and best method of making short paste.

SHORT PASTE.

Take one pound sifted flour, place it in a bowl, add to it half a pound good butter. Break the butter up very fine in the flour, adding a little salt (according to the saltiness of the butter); now add half a pint of cold water with half a teaspoonful of cream of tartar dissolved in it (this is to toughen it), then mix it into an easy dough, adding more water, if required. When mixed, work well together, and place it near by ready for use. Keep it covered with a damp cloth, or between two plates, and in a cool place. Short paste is very useful from the fact that it is easy to make, and can be kept in better shape, where the shape of the article you wish to make is an object. It is also better adapted for lining the bottom of paste pans, dishes, etc., as it is firmer than puff paste. Consequently it holds together, and when you wish to make a great deal of pastry, it is well to make a little short paste for that purpose, using the short paste for all lining or bottom work, and the puff paste for all top work. In using puff paste, when you have not made any short paste, cut out all of the tops first, then take the scraps and roll them, using them for lining and bottoms.

Now suppose we wish to make a few open tarts.

OPEN TARTS.

Take the puff paste, after it has received its last rolling, roll out evenly in a sheet one-fourth of an inch in thickness (you need not roll out the whole of the paste, but cut off a piece sufficient to make the number of tarts you wish, and roll them out). The sheet being ready, cut the number you require with a scalloped round cutter, about two and a half inches in diameter. Place them on the baking pans, having turned them over, bringing the bottom on the top. Next wash them with egg, or egg and water, then with a

small, plain round cutter, one inch in diameter, make a mark in the center of each, pressing the cutter half through. Then just "dock" each in the center with the point of a knife or a fork (this is to prevent their blistering), now bake them. You will then find that the part marked with the small, round cutter has detached itself from the other part; this you remove with a penknife or a fork, and a hole will be left, into which pour what jam or jelly you intend using. This plan is far preferable for making the hole to receive the jelly than to place, as some recommend, sliced potatoes or small pieces of wood in the center, removing them when baked. These certainly form the hole, but their weight keeps down the pastry, and consequently it is not so light. By the plan I have given you obtain a good hole for the jelly without injuring the lightness of the pastry. Some add their jelly before baking, but that is wrong, as in baking the heat causes the jelly to boil, and it spreads itself over the tart and spoils its appearance.

OYSTER PATE (A LA PYRAMID).

Take a piece of short paste, or scraps of puff paste, roll it out one-fourth of an inch thick, and cut out the number of pieces you require with the same cutter as for open tarts, place them in baking pan and "dock" them with a fork. Now cut a like number with the same cutter, and of the same thickness, but from the best puff paste, wash those cut from the scraps, or short paste, and place those cut from the puff paste on them, wash with egg, and "dock" them in the middle. Next cut a like number, same thickness, with the same cutter, and from puff paste, cut the middle right out of these with a plain round cutter, one inch and a half in diameter, place these rings on the other parts. These are now ready to bake. While they are baking take the piece that comes from the middle of the ring piece and roll it out a little larger, then cut three other pieces with a scalloped round cutter, each a size smaller than the others; place them on baking pans, "dock" them, wash with egg, and bake them. When these parts are all baked, if the hole is not deep enough for the purpose, you can, with a knife, remove some of the pastry inside the ring. To serve these you fill the case, or part with the hole, with chopped oysters, pre-

pared in white butter sauce, and then add the other pieces, beginning with the largest and finishing with the smallest. You will then have a pyramid about six inches high. Place small sprigs of parsley between the part containing the oysters and the others, also a piece of parsley on each, then dish them and serve. These cases will serve for oysters, lobsters, or chicken. I would here remark that oyster and other *pates* can be made more simply than the above, but my idea is not to attempt to teach what I presume is already known, but to furnish you with some ideas which you may use with advantage when you wish to place something more elaborate before your special guests than ordinarily. A *vol au vent* is made in precisely the same manner as the above oyster *pates*, but from eight to twelve times larger, and generally oval in shape. It is usually filled with cold fricassee of fowl or chicken. The fricassee for a *vol au vent* must be good and well-jellied. Before serving a *vol au vent*, place it on an oval dish and garnish it tastefully with aspic jelly, parsley, and cut root flowers. An ordinary size for a *vol au vent* would be a case large enough to hold a fricassee of one large fowl or two chickens.

RASPBERRY PUFF.

Proceed precisely the same as for open tarts. When you have cut the desired number, roll them out thin, about six inches in diameter, Now place a teaspoonful of raspberry preserves on it, a little from the center, spread it a little, and then bring the back part over on the preserve, keeping it back a little from the front edge, for if it laps over the bottom edge is prevented from rising. It is best to allow the top edge to lie back from the the front edge at least one-fourth of an inch. This folding forms a half circle. This being done, wash them with water, or egg and water, and dust them with powdered sugar. Also cut a few deep but short cuts across the top—over where the preserve lays—when baked, the preserve shows through.

COVENTRY PUFF.

For these take scraps of puff paste and roll out into a sheet one-fourth of an inch in thickness. Cut the number of pieces you require with a plain round cutter three inches in diameter. Roll

these out same as for raspberry puffs; add some fancy preserves, then fold or lap the paste over in three folds, so that when it is folded it will form a triangle. Then turn the folded part down on the baking pans, wash these with water, or egg and water; dust with powdered sugar, and bake. You do not cut these on the top.

DEEP FRUIT PIES.

Fruit pies in deep dishes, such as made by the English and French, are preferable to ordinary fruit pie, because you obtain more juice and fruit. The best method of making these is as follows: Take a deep, oval pie dish (china, not tin), line the edge with paste, also about half its depth inside. Now invert a small cup in center (an egg cup is best), and one that will stand a little above the edge of the dish; next fill the dish with fruit, then add a little water if the fruit has not much juice. Some fruits, such as currants and raspberries, have enough juice. Also add sugar to taste; now cover this with a crust of short paste, wash it with water, or white of an egg, and dust with powdered sugar. Make a few fancy cuts on it before baking, and after it is washed and sugared do not cut too deep. These cuts give a rich looking appearance. The cup in the center collects the juice, and if the whole of the pie is not eaten at one meal, what is left can be supplied with juice by simply lifting up the cup and allowing the juice to escape. The edge of this pie, to be artistic, should be pinched with the finger and thumb, then notched with a knife. If you use fruit which gives too much juice, you can prevent the boiling over by mixing a little flour with the sugar, about one teaspoonful of flour to twelve of sugar.

ECCLES CAKES OR TARTS.

Take one cupful of clean, well-picked currants, add to them one cupful of granulated sugar and one finely chopped lemon peel; add to this a nice flavoring of ground ginger and cinnamon and mix the whole well together. Now take what short crust paste or cuttings of puff paste you require and roll it out in a short one-fourth of an inch thick, then cut it up in square pieces two inches square and put a teaspoonful of the above preparation of currants, etc., in the center of each piece of pastry; then pull over the edges allowing

them to lap a little in the center ; then flatten them with the hand and turn them over (folded part down). Next, with rolling pin, roll them out until the currants, peel, etc., breaks through. Then place them on the baking pans, give them a few cuts across the top with a knife, wash them with milk or milk and egg, dust them with sugar and bake them a nice brown in a hot oven. This is a nice eating pastry.

REAL ENGLISH BANBURY CAKE.

Take an equal quantity of clean, well-picked currants, granulated sugar and finely chopped lemon peel and mix it all together and then add a nice flavoring of ginger and cinnamon ; now add good fresh butter, enough to form the whole into a nice paste. Take the best puff paste, roll it out in a sheet one-fourth of an inch thick ; cut this in pieces two inches square and place a piece of the prepared butter, currants, etc., in the center of each ; now take the two corners, the one nearest to you and the one opposite you, bring them up, press them together, and then with the palm of the hand press them down flat. This makes the pieces oval in shape and leaves two ends which are folded together at liberty to rise ; now wash the part that is not folded with water and add as much powdered sugar as you can get to remain on. Bake these in a slow heat. These are a little expensive, but are very fine and are the real English Banbury.

FANCY OR BOOK SAUSAGE ROLL.

Take a piece of best puff paste, roll it out to an eighth of an inch in thickness ; then cut it up in squares four inches square, lay them out on board ; then have the sausage meat ready, break it off in pieces the size of a small egg ; roll them out three inches long and place one piece in the middle of each square of pastry, Now wet the edge of the pastry with water, then bring the part furthest from you over on to the part nearest to you, taking care to let it be back from the front at least one-fourth of an inch ; now wash these with egg, taking care not to allow the egg to run down over the sides of the pastry. Next give a few shallow cuts with a sharp knife ; then cut a leaf of pastry, place it in the center (do not wash it), and bake them a nice brown. If these are made well the edges will rise up and the roll will look like a book.

RASPBERRY SANDWICHES.

Take a piece of puff paste, after it is fully rolled and folded, then roll it out, one-fourth inch in thickness and fold it over evenly (like a sheet of paper). Now roll this out to an eighth of an inch in thickness and about twelve inches in width; now roll this up in a roll the same as you would a sheet of paper; this sheet of paste should be so arranged in size as to form a roll (when rolled up) of two inches or two and a half inches in diameter; when this is rolled up wet the edge so that it may not unfold again; next press it flat until you reduce it to about three-fourths of an inch in thickness; now take a sharp knife and cut it off in slices one-fourth of inch in thickness, lay these on the pan, cut part down, give them room and they will then flow considerably. Now bake them. When baked dust them well with powdered sugar and return them to the oven, which must, in the mean time, be made very hot so as to melt the sugar, this giving them a fine glaze. If you have a salamander to hold over them it will glaze them quicker than the oven, but if you have no salamander, and can not get the oven hot enough, then wash them with the white of an egg, dust them with sugar and return them to the oven for a few minutes. When all this is done spread raspberry jam or jelly on them and stick two together. You can dish them up artistically as fancy directs. They make a pretty dish and are all that can be desired in point of eating, and are a favorite on all French tables.

GUTTER TARTS.

Take small patty pans, line them out with short crust and then fill them with red currants, black currants, raspberries or what fruit you choose; heap them up high in the center, add a little powdered sugar to each, wet the edge of the paste with water, then lay on a top covering about an eighth of inch thick, press the two edges of pastry together and then with a sharp knife pare off the excess of pastry from the edges of the patty pans, holding the knife in a slanting position toward the center of the tart or patty; now with the thumb press the paste around the base of the fruit, about half an inch from the edge of the patty pan; press it hard enough to all but break the paste and so as to push the fruit up in a cone in the

center; now wash them with water and bake them. The object of pressing the paste so thin around the base of the fruit, is that the juice of the fruit may break through the paste in baking and run around the groove or gutter formed by the pressing of the paste, and when baked it has a rich and pretty effect. They take their name from the peculiar appearance given to them by the fruit juice so running in this groove, and are consequently called gutter tarts. They look very pretty and give a fine effect.

CREAPRECIES.

Line out shallow patty pans with scraps of best paste rolled in a sheet, place a piece of bread in each and bake them in a cool oven; when baked remove the bread and place in a teaspoonful of red currant or some other jellies or jam; next cover this with some cheese cake preparation or with a custard that will set. Next have ready a little meringue, made in the usual manner from the whites of eggs and sugar, place a tablespoonful on each, bringing it up cone form; sprinkle a little pink sugar on this and return them to the oven, just to color them a light brown?

FONCHONETTS.

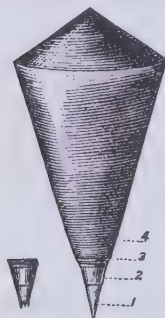
Proceed as for "creaprecies." When baked place an almond macaroon (procurable at any bakers or grocers if you have none in store) in each, cover the macaroon with half quince and half red currant jelly. Next have paper cone, same as used for ornamenting a cake with frosting, fill this cone with meringue, same as used for the "creaprecies;" next drop a spoonful of meringue in the center on the jelly, then with the meringue in the paper cone drop a small cone shaped pile on the center, on what is already on the jelly; then drop five or six around it. This will give you a circle of cones with one in the center; the cones must not be too small, as they will not look well; they should be as large as a twenty-five cent piece and at least one inch in height; now return them to the oven just to color them. When cold drop just a little red currant jelly on the point of each cone. This makes one of the prettiest of fancy pastry dishes, and sets off a table wonderfully well.

I will give my method of making a beefsteak pie.

BEEF STEAK PIE.

First prepare seasoning of three parts salt and one part black pepper, with just a dash of ground nutmeg; next take tender steak, enough to fill the dish, cut this up into thin slices, now take each slice, sprinkle it with just enough of the above seasoning to season it (not too high), then sprinkle it with chopped parsley; next roll it up and pass a small wooden skewer through it, to hold it, or you can dispense with the skewer if you place the fold downward, to prevent its unfolding; continue this until the dish is full, then add water sufficient to make a good gravy, now lay on the top of this a few hard boiled eggs sliced, then put on the crust, previously having lined the inside edge of the dish with paste; now wash the top with eggs and bake it in a moderate heat; as soon as it boils, and has boiled about ten minutes, the whole should be cooked. By adopting this plan the meat will be tender and the gravy much richer than by the plan of par-boiling the meat prior to baking; the point to observe being not to bake it too quick. For a simple beefsteak pie, cut the steak into strips about half an inch in thickness, season them, lay them in the dish, add water for gravy, cover with crust and bake.

THE ECLIPSE ORNAMENTER.—Those who wish to practice the art taught in Prof. King's lessons, will find the invention, represented in the accompanying cut, a great convenience and saving of time, trouble and sugar. It seems to do away with all the annoyances which are incident to the use of the paper cones, either with or without the tubes mentioned in the lessons. These require a cone for every pattern of tube required for the work, or, if tubes are dispensed with altogether, many paper cones are required, in order to produce good work, owing to the end of the cone—no matter how correctly it may have been cut—getting soft, as all paper will, to say nothing of the annoyances from bursting, etc., etc., or the loss of sugar in each cone.



No. 4 represents the bag, which may be paper or rubber. No. 3 the cap which fits in the bag, and to which No. 2, which contains the tube No. 1, is screwed. The dotted lines between figures Nos. 2 and 3 represent where the cup containing the tube screws on.

To use it unscrew the part of the dotted lines between Nos. 2 and 3; drop the tube into the cup No. 2, then screw it on to cup No. 3; it is then ready for use. If you wish to change the tube, you have only to unscrew at the dotted lines as stated before, and insert what tube you require to continue work. The cut at the side shows the tube in the cup, ready to be screwed on the cup No. 3.

The price of the ornamentor is \$2.50, and it may be had by correspondence with Prof. C. H. King, Orange, New Jersey. By a special arrangement any lady who is the owner of "Practical Housekeeping" will be supplied at twenty per cent. discount from the retail price.

FRAGMENTS.

Mother's hash does n't taste of soap grease, rancid butter, spoiled cheese, raw flour, boarding-house skillets, hotel coffee, garden garlies, bologna sausage, or cayenne pepper; neither is it stewed and simmered and simmered and stewed, but is made so nicely, seasoned so delicately, and heated through so quickly, that the only trouble is, "there is never enough to go round." Cold meat of any kind will do, but corned beef is best; always remove all surplus fat and bits of gristle, season with salt and pepper, chop fine, and to one-third of meat add two-thirds of chopped cold boiled potato, and one onion chopped very fine; place in the dripping-pan, dredge with a little flour, and pour in at the side of the pan enough water to come up level with the hash, place in oven, and do not stir; when the flour is a light-brown, and has formed a sort of crust, take out, add a lump of butter, stir it through several times, and you will have a delicious hash. Or, by cooking longer, it may be made of cold raw potatoes, which peel, slice, and let lie in salt and water a half hour before chopping. If of meat and potatoes, always use the proportions given above, and before chopping, season with pepper and salt, and a chopped onion if you like (if onions are not to be had, take them out of pickle jar), place in hot skillet with just enough water to moisten, add a little butter or some nice beef drippings, stir often until warmed through, cover and let stand on a moderately hot part of the stove fifteen minutes. When ready to dish, run the knife under and fold as you would an omelet, and serve hot with tomato catsup. In making hash meats may be combined if there is not enough of a kind. Do not make hash or any other dish greasy. It is a mistaken idea to think that fat and butter in large quantities are necessary to good cooking. Butter and oils may be melted without changing their nature, but when cooked they become much more indigestible and injurious to weak stomachs.

AFTER THANKSGIVING DINNER,

a most excellent hash may be made thus: Pick meat off turkey bones, shred it in small bits, add dressing and pieces of light biscuit cut up fine, mix together and put into dripping-pan, pour over any gravy that was left, add water to thoroughly moisten, but not enough to make it sloppy; place in a hot oven for twenty minutes, and, when eaten, all will agree that the turkey is better this time than it was at first; or warm the remnants of the turkey over after the style of escaloped oysters (first a layer of bread-crumbs, then minced turkey, and so on); or add an egg or two and make nice breakfast omelettes. The common error in heating over meats of all kinds is putting

into a cold skillet, and cooking a long time. This second cooking is more properly only heating, and should be quickly done. All such dishes should be served hot with some sort of tart jelly. Always save a can of currant juice (after filling jelly cups and glasses), from which to make jelly in the winter, and it will taste as fresh and delicious as when made in its season.

ALWAYS SAVE

all the currants, skimmings, pieces, etc., left after making jelly, place in a stone jar, cover with soft water previously boiled to purify it, let stand several days; in the meantime, take your apple peelings, without the cores, and put on in porcelain kettle, cover with water, boil twenty minutes, drain into a large stone jar; drain currants also into this jar, add all the rinsings from your molasses jugs, all dribs of syrups, etc., and when jar is full, drain off all that is clear into vinegar keg (where, of course, you have some good cider vinegar to start with). If not sweet enough, add brown sugar or molasses, cover the bung-hole with a piece of coarse netting, and set in the sun or by the kitchen stove. In making vinegar always remember to give it plenty of air, and it is better to have the cask or barrel (which should be of oak) only half full, so that the air may pass over as large a surface as possible. Vinegar must also have plenty of material, such as sugar, molasses, etc., to work upon. Never use alum or cream of tartar, as some advise, and never let your vinegar freeze. Paint your barrel or cask if you would have it durable. Company, sickness, or other circumstances may prevent making

SWEET PICKLES

in their season, but they can be prepared very nicely at any time, by taking pear, peach, plum, or apple preserves, and pouring hot spiced vinegar over them; in a few days they will make a delightful relish. It very often happens in putting up cucumber pickles that you can only gather or buy a few at a time; these can be easily pickled in the following manner: Place in a jar, sprinkle with salt, in the proportion of a pint salt to a peck cucumbers, cover with boiling water, let stand twenty-four hours, drain, cover with fresh hot water; after another twenty-four hours, drain, place in a jar, and cover with cold, not very strong vinegar; continue to treat each mess in this manner, using the two jars, one for scalding and the other as a final receptacle for the pickles, until you have enough, when drain and cover with boiling cider vinegar, add spices, and in a few days they will be ready for use. Never throw away even

A CRUMB OF BREAD,

but save it and put with other pieces; if you have a loaf about to mold, cut in thin slices, place all together in a dripping-pan and set in oven to dry, and you will find that when pounded and rolled it will be very nice for dressing, stuffing, puddings, griddle-cakes, etc. When to be used for bread-ing meats, etc., it must be made *very fine*. Keep in a covered box, or in a paper bag tied securely and hung in a dry place. It is much more economical to prepare meats with a dressing of some kind, since they "go so much further."

SAUSAGE TOAST is made by scalding the sausages in boiling water, frying to light brown, chop fine, and spread on bits of toast.

HAM BALLS.—Chop fine, cold, cooked ham; add an egg for each person, and a little flour; beat together, make into balls, and fry brown in hot butter.

CORN-MEAL CAKE.—Two-thirds cup butter, one cup sugar, three eggs beaten separately, two and a half cups corn meal, one and a half of flour, two of sweet milk, two tea-spoons cream tartar, one of soda.

PHILADELPHIA SCRAPPLE.—Mix potatoes (or any cold vegetables) and meat, turn into a skillet with meat gravy from previous day. Stir up until dry and crisp, resembling a very dry hash; serve in small deep dish.

TO CLARIFY MOLASSES.—Heat over the fire and pour in one pint of sweet milk to each gallon of molasses. The impurities rise in scum to the top, which must be skimmed off before the boiling breaks it. Add the milk as soon as placed over the fire, mixing it thoroughly with the molasses.

CUCUMBER RELISH may be made of the large cucumbers. Pare and cut in two, take out seeds, and grate, strain out most of the water, season highly with pepper and salt, add a little sugar, and as much vinegar as you have cucumbers; put in small bottle and seal.

BEEFSTEAK TOAST.—Chop cold steak or tongue very fine, cook in a little water, put in cream or milk, thicken, season with butter, salt, and pepper, and pour it over slices of toast. Prepare boiled ham in the same way, adding the yolk of an egg.

BREAKFAST PUFFS may be made on baking day, by taking up a little dough, pulling out to thickness of doughnuts, cut two and one-half inches in length, drop in boiling lard, and fry like doughnuts; to be eaten with butter like biscuit.

SHELLED ALMONDS are more economical for use in cakes. One pound of unshelled almonds only makes six and one-half ounces or one coffee-cupful when shelled, while the unshelled are generally only double the price, and sometimes not that per pound.

MIXED SANDWICHES.—Chop fine, cold ham, tongue and chicken; mix with one pint of the meat half a cup melted butter, one table-spoon salad-oil, one of mustard if desired, the yolk of a beaten egg, and a little pepper; spread on bread cut thin and buttered. Ham alone may be prepared in this way.

STEAK PUDDING.—Mix one quart flour, one pound suet (shredded fine), a little salt, and cold water to make stiff as for pie-crust, roll out half an inch thick; have steak (beef or mutton) well seasoned with pepper and salt, lay them on the paste and roll it up, tie in a cloth, and boil three hours. Some add a few oysters and a sliced onion to the steak.

MUTTON PIE AND TOMATOES.—Spread the bottom of a baking-dish with bread-crumbs, and fill with alternate layers of cold roast mutton, cut in thin slices, and tomatoes, peeled and sliced; season each layer with pepper, salt and bits of butter. The last layer should be of tomatoes spread with bread-crumbs. Bake three-quarters of an hour, and serve immediately.

LANCASHIRE PIE.—Take cold beef or veal, chop, and season as for hash; have ready hot mashed potatoes seasoned as if for the table, and put in a shallow baking-dish first a layer of meat, then a layer of potatoes, and so on, till dish is heaping full; smooth over top of potatoes, and make little holes in which place bits of butter; bake until a nice brown.

BREAD-CRUMBS FOR PASTRY.—Many puddings that are commonly baked in a crust, such as cocoa-nut, potato, apple, and lemon, are equally as good and more wholesome, made by strewing grated bread-crumbs over a buttered pie-plate or pudding-dish to the usual depth of crust; pour in the pudding, strew another layer of bread-crumbs over the top, and bake.

SQUAB PIE.—Trim a deep dish with paste as for chicken pie, put in a layer of sliced sour apples, season with sugar and spice; add a layer of fresh, rather lean pork, sliced thin, seasoned with salt and pepper; and thus place alternate layers of apple and pork until the dish is nearly full; put in a little water and cover with paste; bake slowly until *thoroughly done*.

MARSH MALLOW PASTE.—Dissolve one pound of clean gum arabic in one quart of water; strain, add one pound of refined sugar, and place over the fire, stirring continually until the sugar is dissolved and the mixture has become the consistency of honey. Next, add gradually the whites of eight eggs well beaten, stirring the mixture all the time, until it loses its stickiness and does not adhere to the fingers when touched. The mass may now be poured out into a pan or box, slightly dusted with starch, and when cool divided into small squares.

APPLE CROUTES.—Pare, halve and core good smooth apples, cut slices of bread, without crust, to fit the flat side of each half apple; dust the apple all over with sugar, a little nutmeg or cinnamon, arrange these on the slices of bread in a pie plate, bake in a moderate oven. The apples will retain their shape, and if peeled with care or carved lightly in shells or other fanciful designs make a very presentable dish for tea or a hasty lunch, beside being simple and healthy.

ECONOMICAL INDIAN PUDDING.—Scald one quart of sweet milk, into it stir five rounded tablespoons Indian meal, one teacup brown sugar or five tablespoons molasses, one teaspoon ginger, and a little salt; put in moderate oven to bake, and in half an hour stir in one cup cold rich milk; bake two hours. This is much improved by adding a teacup of raisins when the cold milk is added. Serve with cream or hot sauce.

SOUSED BEEF left after soup. Cut the meat and bristle off bone in small pieces, salt, pepper and spice with mace, and pour over it hot vinegar, or an equal quantity of water and strong vinegar will be better. Good for supper; may be warmed over for breakfast.

AN ECONOMICAL DISH.—Season mashed potatoes with salt, pepper, butter and cream; place a layer in a pie dish; upon this place a layer of cold meat or fish, finely chopped, then alternate until dish is full; then strew bread crumbs over top and bake brown.

TO REGULATE TIME IN COOKERY.—*Mutton*—A leg of eight pounds will require two hours and a half; a chine or saddle of ten or eleven pounds, two hours and a half; a shoulder of seven pounds, one hour and a half; a loin of seven pounds, one hour and three-quarters; a neck and breast, about the same time as a loin.

Beef—The sirloin of fifteen pounds, from three hours and three-quarters to four hours; ribs of beef, from fifteen to twenty pounds, will take three hours to three hours and a half.

Veal—A fillet, from twelve to sixteen pounds, will take from four to five hours, at a good fire; a loin, upon the average, will take three hours; a shoulder, from three hours to three hours and a half; a neck, two hours; a breast, from an hour and a half to two hours.

Lamb—Hind-quarter of eight pounds will take from an hour and three-quarters to two hours; fore-quarter of ten pounds, about two hours; leg of five pounds, from an hour and a quarter to an hour and a half; shoulder or breast, with a quick fire, an hour.

Pork—A leg of eight pounds will require about three hours; griskin, an hour and a half; a spare-rib of eight or nine pounds will take from two hours and a half to three hours to roast it thoroughly; a bald spare-rib of eight pounds, an hour and a quarter; a loin of five pounds, if very fat, from two hours to two hours and a half; a sucking pig, of three weeks old, about an hour and a half.

Poultry—A very large turkey will require about three hours; one of ten pounds, two hours; a small one an hour and a half.

A full-grown fowl, an hour and a half; a moderate sized one, an hour and a quarter.

A pullet, from half an hour to forty minutes.

A goose full-grown, two hours.

A duck, full size, from an hour and a quarter to one hour and three quarters.

Venison.—A buck haunch which weighs from twenty to twenty-five pounds will take about four hours and a half roasting; one from twelve to eighteen pounds, will take three hours and a quarter.

A LUNCH DISH.—Chop the lean of cold roast beef or steak very fine, separating it first from all the fat; nearly fill a pudding dish with cold boiled or baked macaroni; in the center put chopped beef, carefully flavored with salt, pepper, thyme, and, if to your taste, a little liquor poured off from canned tomatoes. Pour sour stock or gravy over beef and macaroni, cover with bread crumbs, over which pour two tablespoonfuls of melted butter, and bake half an hour.

SOYER'S RECEIPT FOR COOKING EGGS.—Take two or three large onions, slice them very thin, and fry till a nice brown. Have ready three or four hard-boiled eggs cut in slices, and a cupful of nice gravy, with a little flour of arrowroot mixed with it; add the eggs to the onions, then pour in the gravy, and stir in all till the gravy has thickened. Serve very hot. If a white instead of a brown dish is wished for, the onions must be stewed in butter, and the sauce made of veal broth mixed with a little milk and flour. Pepper and salt to taste.

ASPIC JELLY.—To three pints of clear stock (that made from knuckle of veal is good) add two ounces of gelatine that has been softened in cold water. Beat up the whites and shells of two eggs and one yolk; add them to the stock, and put into a saucepan, with a tablespoonful of catsup, one of vinegar, and a teaspoonful each of savory, thyme, marjoram and parsley, and a smaller quantity of mace, cloves, allspice, white pepper and salt, and one wineglass of wine. Set it over a slow fire, stirring till it boils; let it cook slowly for a few minutes, giving it constant attention; then set it aside to settle; strain it through a coarse cloth or a fine sieve, and set it away to harden. It should be perfectly clear, and may be cut into blocks or dice for garnish, or cut into thin slices and alternated with slices of ham or beef, or it may be melted and poured upon chopped chicken in a mold. There are many other ways in which it may be useful and ornamental. It is very nourishing, and generally very acceptable to sick persons, especially if given to them in small quantities ice-cold.

TO MAKE KITCHEN VEGETABLES TENDER.—When peas, beans, etc., do not boil easily, it has usually been imputed to the coldness of the season, or the rains. This peculiar notion is erroneous. The difficulty of boiling them soft arises from an excess of gypsum imbibed during their growth. To correct this, throw a small quantity of carbonate of soda (common baking soda) into the pot along with the vegetables.

TO KEEP CHEESE MOIST.—Many housekeepers complain that their cheese becomes dry, and some use a kind of bell-glass to put their cheese in. A very simple expedient will keep cheese in the best condition. Take a linen cloth, or cheese cloth, dip it in white wine, squeeze out excess of wine, and wrap up the cheese in it. By doing this the cheese is not only kept moist, but its flavor is improved.

TO CLEAN VEGETABLES OF INSECTS.—Make a strong brine of one pound and a half of salt to one gallon of water, into this place the vegetables with the stalk ends uppermost, for two or three hours; this will destroy all the insects which cluster in the leaves, and they will fall out and sink to the bottom of the water.

TO DRESS SALT MACKEREL.—Take mackerel from the salt, and lay them inside downward in a pan of cold water for two or three days; change the water once or twice, and scrape the fish clean without breaking it. When fresh enough, wipe one dry and hang it in a cool place; then fry or broil; or lay one in a shallow pan, the inside of the fish down; cover it with hot water, and set it over a gentle fire or in an oven for twelve or fifteen minutes; then pour off the water, turn the fish, put bits of butter in the pan, and over the fish sprinkle pepper, then let it fry for five minutes, then dish it.

SCRAPPLE.—It is composed of the head-meat, trimmings of the hams and shoulders, fitch, smaller parts of the chine, the heart, part of the liver and the skin off the parts intended for lard and sausage. The spleen, kidneys and cracklings are used by some and rejected by others. The feet and ears may also be used. The head is split between the jaws, and after the tongue is taken out it is split through the middle the other way. Cut off one or two inches of the snout and take off the jaw-bone and nasal cavities as far as the teeth extend, and cut across at the eye and also at the opening of the ear. The meat may then be cleaned out evenly. Put the head meat into the boiler after putting in water to cover it, add the rest of the meat in a quarter of an hour. The meat must be boiled until it will readily separate from the bones; (the skins should be boiled separately as they take a long time to boil); then taken from the liquid, the bones removed and the meat chopped fine. Strain the liquid to get out the small bones, and add to it enough water to make five parts liquid to three of meat. Set the liquid to boiling, and as soon as it commences stir in meal and boil fifteen or twenty minutes, stirring all the time. Make a moderately thick mush, then put in meat, mixing thoroughly and season to taste. It takes about as much meal as meat, but no buckwheat nor flour. The Indian meal must be ground fine, of new corn, well dried before grinding. The meat must be very finely chopped. Put away in tin pans or earthen pots in cold place. Unless kept very cold, it will not keep many weeks, but its popularity generally keeps it from spoiling. It is be fried for the table, and eaten hot, of course. Those who are unacquainted with this dish, and many of our readers are, should give it a trial.

DRIED PUMPKIN.—Take ripe pumpkins, cut into small pieces, stew soft, mash and strain through a colander, as if for making pies. Spread this pulp on plates, in layers some half an inch thick; dry it in a stove oven, which should be kept at so low a temperature as not to scorch it. In about a day it will become dry and crisp. The sheets thus made can be stowed away in a dry place, and are always ready for use, either for pies or stewing. On going to use, soak portions of the article in a little milk over night, when it will return to as delicious a pulp as if made of a pumpkin when fresh.

PLAIN BOILED INDIAN PUDDING.—Scald one and a half pints Indian meal with half pint boiling water; add four tablespoons Graham flour, one pint milk (either sweet or sour), two tablespoons molasses, half a teaspoon ginger, a little salt and one level teaspoon soda (or a little more if sour milk is used); two tablespoons chopped suet will make it more light and tender, but may be omitted. Put into it a well-greased pudding-boiler (two-quart), leaving room to swell, and boil three or four hours in a kettle of water. Or it may be tied in a pudding-cloth, leaving room to swell; or steamed in a small tin pail for same length of time.

VEAL AND HAM PIE.—Cut the veal and ham into thin slices, lay a slice of ham (about one-third the slice of the veal, season it with the seasoning as given above, and roll them up and place them in the dish, add water and chopped (not sliced) hard-boiled eggs, place on the crust and bake in a moderate heat, the same as for beefsteak pie. If the ham is very salt use less salt and more pepper in the seasoning. Parsley is a great favorite generally with veal. Those wishing it can add it; also force meat balls. Catsup, either mushroom or tomato or a little Worcestershire sauce, may also be added. Some are very fond of sausage meat added to the veal pie; but all these are mere matters of taste.—*Prof. C. H. King.*

POTTED BEEF.—Put the beef in a kettle, with some little slices of salt pork at the bottom; sprinkle with salt and a little Cayenne pepper, pour over two tablespoonfuls of vinegar, and set the kettle over the fire, covering it closely. When it has fried a little at the bottom, turn the meat, and in ten minutes add a half pint of water. Do not let the meat boil dry, but add a little water occasionally, letting it cook slowly and keep it closely covered.

BEEF OMELET.—Three pounds beef chopped fine, three eggs beaten together, six crackers rolled fine, one table-spoon salt, one tea-spoon pepper, one table-spoon melted butter, sage to taste. Mix well and make like a loaf of bread; put a little water and bits of butter into the pan, invert a pan over it, baste occasionally, bake an hour and a quarter, and when cold slice very thin.

CHICKEN OR BEEF CROQUETTES.—Take cold chicken, or roast or boiled beef or veal, mince very fine, moisten with the cold gravy if at hand, or moisten well, and add one egg, season with pepper, salt and an onion or sage; make into small cakes, cover with egg and bread-crumbs, and fry in lard and butter. One cup fresh boiled rice may be added before making into cakes.

APPLE-BUTTER CUSTARD PIE.—Beat together four eggs, one tea-cup apple-butter, one of sugar, one level table-spoon allspice, add one quart sweet milk and pinch of salt; bake in three pies with an under-crust;—and, by the way, never omit a pinch of salt in custard and lemon pie; and, in fact, many kinds of fruit pies, such as green-apple, currant, gooseberry, and pie-plant, are improved by it.

SWEETIE'S FAVORITES.—Three eggs, one tea-spoon sugar, one coffee-cup sweet milk, one of warm water, four table-spoons potato yeast, flour enough to make stiff batter; beat yolks and sugar well, stir in milk, water, and yeast and lastly flour, stir well, and set in warm place to rise; when light, beat whites to a stiff froth, and stir into batter with a pinch of salt; bake like batter cakes. These are splendid for breakfast if set the night before.

POTATO CAKES.—Mix thoroughly with cold, mashed potatoes left from dinner, the well-beaten yolk of an egg; make into cakes as you would sausages, place in skillet with a table-spoon hot ham or beef-drippings, cover tightly, and, in five minutes, when lower side is browned, turn, remove cover, fry until the other side is a nice brown; serve hot. Make up after dinner ready for frying for breakfast.

POTATOES A LA DUCHESSE are now the most fashionable, and, if a really good potato is capable of being improved, perhaps this is the best method. Take cold, mashed potatoes, roll out and form into little biscuit-shaped cakes (a little flour will be required to form them, but do not mix flour with the potato), arrange cakes on a pie-plate, glaze them over with beaten egg, and bake to a delicate brown.

ESCALOPED TURKEY.—Moisten bread-crumbs with a little milk, butter a pan and put in it a layer of crumbs, then a layer of chopped (not very fine) cold turkey seasoned with salt and pepper, then a layer of crumbs, and so on until pan is full. If any dressing or gravy has been left add it. Make a thickening of one or two eggs, half a cup of milk, and quarter cup butter and bread-crumbs; season and spread it over the top; cover with a pan, bake half an hour and then let it brown.

BREAKFAST STEW.—Cut three-fourths of a pound of cold roast beef into small pieces, heat slowly with half a pint cold water, one table-spoon Chili-sauce, a tea-spoon salt, and half a tea-spoon pepper. Rub two table-spoons flour with some butter and a little of the hot gravy, add to the beef, let cook until the flour is done, and then serve with bits of dry toast. Slices of onions may be first cooked and the meat added to them, with or without Chili-sauce.

BONNY CLABBER.—This dish is in perfection in the summer, when milk sours and thickens very quickly. It should be very cold when served. A nice way is to pour the milk before it has thickened into a glass dish, and when thick set on ice for an hour or two, and it is ready to serve, and is really a very pretty addition to the supper table. Serve in sauce dishes or deep dessert plates, sprinkle with sugar (maple is nice), and a little grated nutmeg if liked.

CORN MEAL WAFFLES.—To the beaten yolks of three eggs, add one quart of sour milk or butter-milk, corn meal to make a batter a little thicker

than for pan-cakes, one tea-spoon salt, one of soda dissolved in a little warm water, then the well-beaten whites; flour may be used instead of corn meal. This is also a good rule, for pan-cakes, making the batter thinner. For dressing for waffles, put on the stove a half cup cream, a table-spoon butter, and two of sugar; when hot, put two table-spoons on each waffle when placed in the dish to serve.

EGGLESS SQUASH OR PUMPKIN PIE.—Stew the squash or pumpkin till very dry, and press through a colander; to each pint of this allow one table-spoon butter, beat in while warm one cup brown sugar or molasses; a little salt, one table-spoon cinnamon, one tea-spoon ginger, and one half tea-spoon soda; a little allspice may be added, but it darkens the pies; roll a few crackers very fine, and add a handful to the batter, or thicken with two table-spoons flour or one of corn starch. As the thickening property of pumpkin varies, some judgment must be used in adding milk.

SCRAPPLE.—Scrape and clean well a pig's-head as directed in "Pig's-head Cheese," put on to boil in plenty of water, and cook four or five hours—until the bones will slip easily from the meat; take out, remove bones, and chop the meat fine, skim off the grease from liquor in pot, and return the chopped meat to it; season highly with salt and pepper, and a little powdered sage if liked, and add corn meal till of the consistency of soft mush; cook slowly one hour or more, pour in pans, and set in a cool place. This is nice sliced and fried for breakfast in winter, and will answer in place of meat on many occasions.

FRICASSEED AND FRIED POTATOES.—Slice cold boiled potatoes, put into a dripping-pan, add milk, salt, pepper, and small lump of butter, allowing half a pint of milk to a dozen potatoes, place in oven for about fifteen minutes, stir occasionally with a knife to keep from burning; they should brown slightly on the top; or put in sauce-pan lump of butter, when melted add a level table-spoon flour, cook a few minutes and add a tea-cup new milk or cream, season with salt and pepper; when it boils, add sliced potatoes, and boil till potatoes are thoroughly heated. To fry, slice and fry in butter or ham or beef-drippings, using only enough fat to prevent sticking; sprinkle with salt, cover with tin lid so that they may both fry and steam.

WELSH RARE-BIT.—Cut thin slices of bread, remove the crust, and toast quickly; butter it, and cover with thin slices of rather new rich cheese, spread over a very little made mustard, and place on a pie-tin or plate in a hot oven till the cheese is melted, when cut in square pieces of any size desired, and serve at once on a hot platter, as it is quite spoiled if allowed to get cold. The mustard may be omitted if desired; and some think it more delicate to dip the toast quickly, after buttering, into a shallow pan of boiling water; have some cheese ready melted in a cup, and pour some over each slice. The best way to serve is to have little plates made hot, place a slice on each plate, and serve one to each person.

YANKEE DRIED BEEF.—Slice very thin, put in frying-pan with water to cover, let come to boiling point, pour off, and add pint of milk, lump of butter, and a thickening of a little flour and milk, stir well, and, just before serving, some add an egg, stirring it in quickly; or, chip very fine, freshen, add a lump of butter and six or eight eggs, stir well, and serve at once. Cold boiled or baked beef may be sliced and cooked in the same way. Or, after the freshening, first frizzle it in butter, dredge with flour, and add the milk. When ends or thin pieces of dried beef become too dry and hard, put in cold water and boil slowly six or eight hours, and slice when cold; or, soak over night in cold water, and boil three or four hours. Many think all dried beef is improved by this method.

CURD OR COTTAGE CHEESE.—Set a gallon or more of clabbered milk on the stove hearth or in the oven after cooking a meal, leaving the door open; turn it around frequently, and cut the curd in squares with a knife, stirring gently now and then till about as warm as the finger will bear, and the whey shows all around the curd; pour all into a coarse bag, and hang to drain in

a cool place for three or four hours, or over night if made in the evening. When wanted, turn from the bag, chop rather coarse with a knife, and dress with salt, pepper, and sweet cream. Some mash and rub thoroughly with the cream; others dress with sugar, cream, and a little nut-meg, omitting the salt and pepper. Another way is to chop fine, add salt to taste, work in a very little cream or butter, and mold into round balls.

POTATOES A LA LYONNAISE are much simpler than the name implies. Rub a lump of good butter over the inside of a clean, smooth, slightly warmed skillet, turn in some cold boiled potatoes cut up, add pepper, salt, a little chopped parsley, and perhaps the least bit of onion very fine. Shake from time to time and see that they *do not brown*. "Fried white" is the accepted slang in fashionable hotels for this very elegant mystification in the art of potato cooking. If, for your stomach's sake, you should prefer to have your potatoes actually fried a savory crisp brown, drop in smoking hot lard or nice drippings (never in butter, as it scorches too quickly; warm up or *sauti*—fry in a well-greased frying-pan—in butter, but fry, or rather boil, in lard or drippings).

STUFFED BEEFSTEAK is as nice for dinner as a much more expensive roast, and it can be prepared from a rather poor flank or round steak; pound well, season with salt and pepper, then spread with a nice dressing—may use some of the bread-crumbs—roll up and tie closely with twine (which always save from the grocer's parcels), put in a kettle with a quart boiling water, boil slowly one hour, take out and place in dripping-pan, adding water in which it was boiled, basting frequently until a nice brown, and making gravy of the drippings; or you may put it at once into the dripping-pan, omit the boiling process, skewer a couple slices salt pork on top, add a very little water, baste frequently, and, if it bakes too rapidly, cover with a dripping-pan. It is delicious sliced down cold.

HOW TO MAKE NICE GRAVY is a problem many housekeepers never solve. Remember that grease is not gravy, neither is raw flour. Almost any kind of meat-liquor or soup-stock, from which all fat has been removed, may be made into nice gravy, by simply adding a little seasoning and some thickening; if browned flour is used for the latter, the gravy will require but little cooking, but when thickened with raw flour, it must cook until thoroughly done, or the gravy will taste like so much gummy paste. It is best to brown a quart of flour at a time. Put in a skillet, set in the oven or on top of the stove, stir often until it is a light-brown, put into a wide-mouthed bottle, cork and keep for use. All gravies should be well stirred over a rather hot fire, as they must be quickly made, and must boil, not simmer.

POTATO FLOUR is an addition to many kinds of breads, cakes, and puddings, making them more light and tender. Wash, peel, and grate into an earthen pan, filled with pure, soft cold water; when the water begins to clear by the settling of the pulp to the bottom, pour off the water and add more, stir pulp with hand, rub through a hair sieve, pour on more water, let stand until clear, pour off and renew again, repeating several times until the farina is perfectly white and the water clear. The air darkens it, and it must be kept in the water as much as possible during the process. Spread the prepared farina before the fire, covering with paper to keep it from dust; when dry, pulverize it, sift, bottle, and cork tightly. Potato jelly may be made by pouring *boiling* water on the flour, and it will soon change into a jelly; flavor and sweeten to taste.

STEWs, if properly prepared, are very palatable. If made from fresh meat, they should be immersed in boiling water at first, and then placed where it will simmer slowly until done; season, add thickening, and flavor with an onion, or a tea-spoon of curry powder; or prepare a poor beefsteak by first trimming off all the fat and cutting in convenient pieces, fry in butter or drippings to a nice brown on both sides, then add a little sliced onion, carrots, or turnips, seasoning, a tea-spoon Chili-sauce, and one pint soup stock, or water; stew gently two or three hours, skim off any grease, and stir in a

little flour mixed with milk. To make a stew of cold meat, first make the gravy of stock, add a fried sliced onion, pepper and salt, and a tea-spoon catsup; let it boil, and set aside to cool; when nearly cold, put in thinly-cut slices of cold meat, and a few slices cold potatoes, and let heat gradually until it comes to the boiling point; serve with bread cut in dice and fried.

MEAT PIE.—Put a layer of cold roast beef or other bits of meat, chopped very fine, in bottom of dish, and season with pepper and salt, then a layer of powdered crackers, with bits of butter and a little milk, and thus place alternate layers until dish is full; wet well with gravy or broth, or a little warm water; spread over all a thick layer of crackers which have been seasoned with salt and mixed with milk and a beaten egg or two; stick bits of butter thickly over it, cover with a tin pan, and bake half to three-quarters of an hour; remove cover ten minutes before serving, and brown. Make moister if of veal. Or, another way of making the pie is to cover any bits or bones, rejected in chopping, with nearly a pint of cold water, and let them simmer for an hour or more; strain and add a chopped onion, three table-spoons Chili-sauce, a level table-spoon of salt, and the chopped meat; let simmer a few minutes, thicken with a table-spoon of flour mixed in water, let boil once, take off and let cool; put a layer of this in a pudding-dish, then a layer of sliced hard-boiled eggs and a few slices from cold boiled potatoes, then the rest of the meat, then eggs, etc.; cover with pie-crust or a baking-powder crust, make an opening in the center, and bake forty minutes.

To **STUFF A HAM**, wash and scrape the skin till very white, cut out a piece from thick part (use for frying), leaving the skin on the ham as far as possible, as it makes a casing for the stuffing; put in a boiler and steam for three hours; take out and score in thin slices all around the skin; fill the space cut out with a stuffing made of bread-crumbs, same as for poultry, only not quite so rich, seasoned rather highly with pepper and sage; wrap around a strip of cotton cloth to keep in place, and bake in the stove one and a half hours, turning so as to brown all sides nicely. The last half hour sift lightly with powdered sugar and cinnamon. (Some peel off the skin after steaming, stuff and roast as before.) What remains after once serving is delicious sliced down cold. The first we ever ate was at a thanksgiving dinner, cooked in a Southern kitchen, by an old-fashioned fire-place, in an iron bake-oven, and the savory flavor lingers still in our memory. Nicely cured boiled ham is a never-failing source of supply, from which quite a variety of dishes may be prepared.

GRATED HAM is one of the nicest relishes for supper or lunch, or for sandwiches. Cut a good-sized piece from the thickest portion of a boiled ham, trim off the fat, grate the lean part, and put in the center of a platter; slice some thin slips of the fat and place around the edge, together with some tender hearts of lettuce-heads, and serve for supper or lunch.

To economize the scraps left from boiled ham, chop fine, add some of the fat also chopped, and put in a baking-plate, first a layer of bread-crumbs, then a layer of mixed fat and lean, then another layer of crumbs, and so on till all is used, putting a few bits of fat over the top; pour over it a little water, or a dressing of some kind, and set in oven till a nice brown. This is delicious for breakfast, or for a "picked up dinner," after having made a soup from the bone, well cracked and simmered for three hours with a few sliced potatoes and rice, or dried corn and beans which have first been soaked and parboiled. In boiling hams, always select an old ham; for broiling, one recently cured. After boiling and skinning a ham, sprinkle well with sugar and brown in oven.

	Mode of Preparation.	Time of Cooking	Time of Digest'n.
		H. M.	H. M.
Apples, sour, hard	Raw		2 50
Apples, sweet and mellow	Raw		1 50
Asparagus	Boiled	15 to 30	2 30
Beans, (pod)	Boiled	1 00	2 30
Beans with green corn	Boiled	45	3 45
Beef	Roasted	* 25	3 00
Beefsteak	Broiled	15	3 00
Beefsteak	Fried	15	4 00
Beef, salted	Boiled	* 35	4 15
Bass, fresh	Broiled	20	3 00
Beets, young	Boiled	2 00	3 45
Beets, old	Boiled	4 30	4 00
Bread, corn	Baked	45	3 15
Bread, wheat	Baked	1 00	3 30
Butter	Melted		3 30
Cabbage	Raw		2 30
Cabbage and vinegar	Raw		2 00
Cabbage	Boiled	1 00	4 30
Cauliflower	Boiled	1-2 00	2 30
Cake, sponge	Baked	45	2 30
Carrot, orange	Boiled	1 00	3 15
Cheese, old	Raw		3 30
Chicken	Fricassee	1 00	3 45
Codfish, dry and whole	Boiled	* 15	2 00
Custard, (one quart)	Baked	30	2 45
Duck, tame	Roasted	1 30	4 00
Duck, wild	Roasted	1 00	4 50
Dumpling, apple	Boiled	1 00	3 00
Eggs, hard	Boiled	10	3 30
Eggs, soft	Boiled	3	3 00
Eggs	Fried	5	3 30
Eggs	Raw		2 00
Fowls, domestic, roasted or	Boiled	1 00	4 00
Gelatine	Boiled		2 30
Goose, wild	Roasted	* 20	2 30
Lamb	Boiled	* 20	2 30
Meat and vegetables	Hashed	30	2 30
Milk	Raw		2 15
Milk	Boiled		2 00
Mutton	Roast	* 25	3 15
Mutton	Broiled	20	3 00
Onions	Boiled	1-2 00	3 00
Oysters	Roasted		3 15
Oysters	Stewed	5	3 30
Parsnips	Boiled	1 00	3 00
Pig's feet	Soused		1 00
Pork	Roast	* 30	5 15
Pork	Boiled	* 25	4 30
Pork, raw or	Fried		4 15
Pork	Broiled	20	3 15
Potatoes	Boiled	30	3 30
Potatoes	Baked	45	3 30
Potatoes	Roasted	45	2 30
Rice	Boiled	20	1 00
Salmon, fresh	Boiled	8	1 45
Sausage	Fried	25	4 00
Sausage	Broiled	20	3 30
Soup, vegetable	Boiled	1 00	4 00
Soup, chicken	Boiled	2 00	3 00
Soup, oyster or mutton	Boiled	† 30	3 30
Spinach	Boiled	1-2 00	2 30
Tapioca	Boiled	1 30	2 00
Tomatoes	Fresh	1 00	2 30
Tomatoes	Canned	30	2 30
Trout, salmon, fresh, boiled or	Fried	30	1 30
Turkey, boiled or	Roasted	* 20	2 30
Turnips	Boiled	45	3 30
Veal	Broiled	20	4 00
Venison Steak	Broiled	20	1 35

* Minutes to the pound. † Mutton soup.

The time given is the general average; the time will vary slightly with the quality of the article.

TABLE OF WEIGHTS AND MEASURES.

- 1 quart sifted flour (well heaped) weighs 1 lb.
- 3 coffee-cups sifted flour (level) weigh 1 lb.
- 4 tea-cups sifted flour (level) weigh 1 lb.
- 1 quart unsifted flour weighs 1 lb. 1 oz.
- 1 quart sifted Indian meal weighs 1 lb. 4 oz.
- 1 pint soft butter (well packed) weighs 1 lb.
- 2 tea-cups soft butter (well packed) weigh 1 lb.
- 1½ pints powdered sugar weigh 1 lb.
- 2 coffee-cups powdered sugar (level) weigh 1 lb.
- 2½ tea-cups powdered sugar (level) weigh 1 lb.
- 1 pint granulated sugar (heaped) weighs 14 oz.
- 1½ coffee-cups granulated sugar (level) weigh 1 lb.
- 2 tea-cups granulated sugar (level) weigh 1 lb.
- 1 pint coffee "A" sugar weighs 12 oz.
- 1¾ coffee-cups coffee "A" sugar (level) weigh 1 lb.
- 2 tea-cups coffee "A" sugar (well heaped) weigh 1 lb.
- 1 pint best brown sugar weighs 13 oz.
- 1¾ coffee-cups best brown sugar (level) weigh 1 lb.
- 2½ tea-cups best brown sugar (level) weigh 1 lb.
- 2¾ coffee-cups Indian meal (level) equal 1 qt.
- 3½ tea-cups Indian meal (level) equal 1 qt.
- 1 table-spoon (well heaped) granulated "coffee A" or best brown sugar, 1 oz.
- 2 table-spoons (well rounded) of powdered sugar or flour weigh 1 oz.
- 1 table-spoon (well rounded) of soft butter weighs 1 oz.
- Soft butter size of an egg weighs 2 oz.
- 7 table-spoons granulated sugar (heaping) equal 1 tea-cup.
- 5 table-spoons sifted flour or meal (heaping) equal 1 tea-cup.
- 4 table-spoons soft butter (well heaped) equal 1 tea-cup.
- 3 table spoons sweet chocolate grated weigh 1 oz.
- 2 tea-spoons (heaping) of flour, sugar or meal, equal 1 heaping table-spoon.

LIQUIDS.

- 1 pint contains 16 fluid ounces (4 gills).
- 1 ounce contains 8 fluid drachms ¼ gill).
- 1 table-spoon contains about ½ fluid ounce.
- 1 tea-spoon contains about 1 fluid drachm.
- A tea-spoonful (for brevity, tea-spoon is used for tea-spoonful in the recipes of this book) is equal in volume to 45 drops of pure water (distilled) at 60 deg. Fah.
- Teaspoons vary so much in size that there is a wide margin of difference in containing capacity.
- 4 tea-spoonfuls equal 1 table-spoon or ½ fluid ounce.
- 16 table-spoonfuls equal ½ pint.
- 1 wine-glass full (common size) equals 4 table-spoons or 2 fluid oz.
- 1 tea-cupful equals 8 fluid oz. or 2 gills.
- 4 tea-cupfuls equal 1 qt.
- A common-sized tumbler holds about ½ pint.

AVOIRDUPOIS WEIGHT.

- 16 drams (dr.) make 1 ounce (oz.)
- 25 pounds make 1 quarter (qr.)
- 16 ounces make 1 pound (lb.)
- 4 quarters make 1 hundred weight (cwt).
- 2000 weight makes 1 ton (T).

LIQUID MEASURE.

- 4 gills (gi.) make 1 pint (pt.)
- 2 pints make 1 quart (qt.)
- 4 quarts make 1 gallon (gal.)

WEIGHTS OF ARTICLES.

Apples, dried, bushel,	25 pounds.	Flour, barrel, net,	196 pounds.
Beef, firkin,	100 "	Honey, gallon,	12 "
Pork, barrel,	200 "	Molasses, hhd.,	130 to 150 gallons.
Beans, bushel,	60 "	Salt, barrel, 3½ bushels.	
Butter, firkin,	56 "	" bushel,	70 pounds.
" tub,	84 "	Sugar, barrel,	200 to 250 pounds.
Peaches, dried, bushel,	33 "	Soap, barrel	256 "
Fish, barrel,	200 "	" box,	75 "
" quintal,	112 "	Tea, chest,	60 to 84 "

KITCHEN LUXURIES.

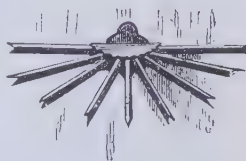
SPIRAL EGG BEATER.—This is a very useful implement in the kitchen, cheaper though not so good as the "Dover," a cut of which appears elsewhere. The spiral beater does the work well, but not so easily or quickly as the more costly machine.



TEA-KETTLE BOILER.—It is often convenient to utilize the heat of the tea-kettle for cooking, and a tea-kettle boiler does it to perfection. It is simply a long, tapering tin dish, with a long handle, large enough to fill the opening and long enough to reach within half an inch of the bottom. It may have a cover of its own or the cover of the tea-kettle may be used. It can be made by any tinner at a small cost, and is just the thing for cooking gruels, custards, etc., and serves as a steamer for puddings, brown bread, etc., for a small family.

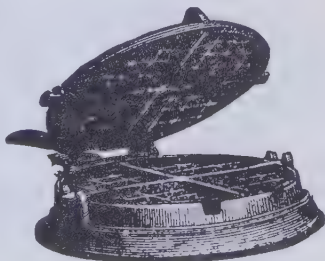


UMBRELLA FOLDING RACK.—This very neat and simple contrivance is a great convenience if placed on the wall near the kitchen stove. When in use it presents a goodly number of arms on which to hang articles to be dried, and when not in use it closes up modestly and occupies no useful space. We know of nothing so simple and useful for the purpose. It is made in the very best manner, and with fair usage will last a life-time. The cut on the left represents the rack folded with arms dropped against the wall, and the one on the right the same spread out ready for use. They



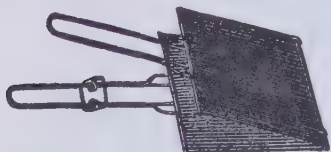
are sold at house furnishing stores.

WAFFLE IRON.—The man who has never eaten waffles should make haste to enjoy the delightful experience. Once tried, they are ever after favorites in the bill of fare. The waffle iron is a very peculiar machine. The waffle is put in, locked up, baked on one side to a lovely brown, turned over, prison and all, until the other side is a still lovelier brown, and then released steaming hot ready for the table. The cut represents the best waffle iron, which with fair usage would last a century.





CORRUGATED SPOONS.—These are used for beating eggs, and are much more rapid in their work than the ordinary spoon. While not equal to the improved egg-beaters, they are several steps in advance of the old method.



OYSTER BROILER.—This broiler is made like other wire broilers, only the space between the bars is lessened to three-sixteenths of an inch. They are made in several sizes, and are well adapted to the purpose for which they are made.

BROILER AND TOASTER.—This is an excellent cheap broiler and toaster, reversible, and does its work well. Bread may be nicely toasted by placing it between the bars and laying toaster on the top of the stove, reversing it when done on one side to toast the other. It is made like the oyster broiler, but the wires are further apart.

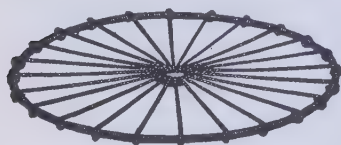
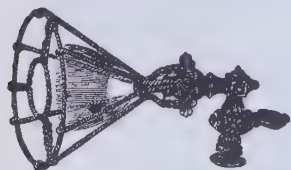


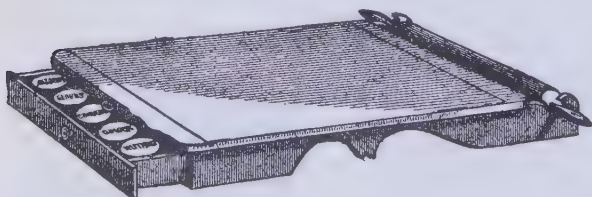
TABLE MAT.—A very neat and serviceable table mat is made of white wire, as represented in cut. Nothing has been devised that is better, more durable, and at the same time so cheap. It answers the purpose admirably, and is within the reach of all.

MATERIAL FOR COOKING UTENSILS.—The best and safest utensils for cooking are made of iron simply, or of iron porcelain lined. Tin lined vessels, when only partly filled, often become so much heated that the tin is oxidized and mingles with the food, and is an irritant poison. The new "granite" ware is coming into favor, and if made by a proper process is good and safe. Brass is very objectionable if there is any acid in food to be cooked.



same purpose which burn alcohol.

GAS HEATER.—This simple contrivance slips over the gas burner, and furnishes a secure stand on which to set a cup or teapot, when it will heat in a few moments. It is invaluable in a sick room or nursery in a house where gas is used, and when gas is not used there are substitutes for the



CAKE BOARD AND ROLLING PIN.—It is safe to be suspicious of any contrivance that promises too much. There is such a thing as making one implement serve

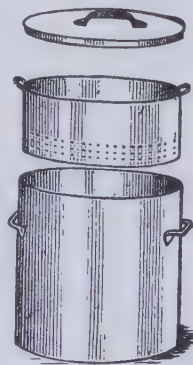
too many purposes; but there seems to be no good reason why a cake board and rolling pin should not always be found together, and the spice drawer, if fastened when shut by a spring catch, so as not to slip out, would be a convenience.

GLASS OR TIN FORMS for flower decorations for table are convenient and elegant. They may be filled with water or wet sand, and may be made in any fanciful form. The flowers are so placed that they conceal the form entirely. Small forms, made in form of letters, are often used to indicate the initials of the guest at whose plate they are placed, and the custom is a very pretty one.

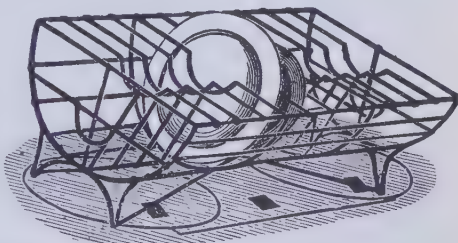


A STEAMING KETTLE.—Many vegetables are much better when stewed than when boiled in actual contact with water. Cabbage, with salt sprinkled among the leaves is more quickly cooked and is much more delicate than when boiled. The same is true of puddings, particularly plum puddings, and for chickens, potatoes, rice, and indeed for nearly every thing usually immersed in water. The outer kettle is partly filled with boiling water, the article to be cooked is placed in the perforated pan and set in the other and a close-fitting cover placed over both.

WASH BENCH.—No kitchen is complete without a long bench, two and a half feet wide, and of a proper height for comfort in washing, on which there is room for two or three tubs on washing days. Of course, a wringer is a necessity, and it is always best to get a good one. A cheap wringer soon becomes worthless. The rollers twist off, and it goes to pieces generally, while a good one, properly taken care of, lasts a long time. Washing machines are more doubtful, but there are a few worthy of a place in the kitchen, especially when the women folk are not strong.

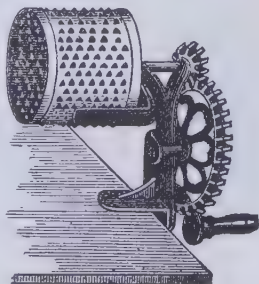


DISH WARMER.—The engraving represents a dish-warmer made of wire with feet so arranged that it may be set on a stove. Nothing spoils a good breakfast or dinner so effectually as cold plates, but when placed in the oven to heat they are very likely to be left too long, and get too hot, or if fine wares, are ruined by over-heating. With this heater



there is no danger of over-heating, or injury. This may also be used as a dish-drainer, and is equal to the best made specially for the purpose.

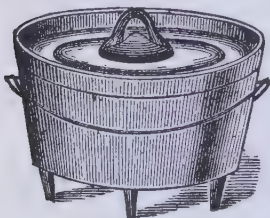
REVOLVING GRATER.—This is a labor-saving grater, for grating horse-radish, cocoanut, pumpkin, and such other articles as need treatment on a coarse grater. It is fastened to a strong frame which is screwed to a table, and as will be readily seen, does its work with great rapidity. When much work of this kind is done in a family, it pays for itself in a few months in the saving of time, and yet it is so simple and so well constructed that it will last a life-time. This is as great an improvement in its way as the modern egg-beater is over a spoon. The "world moves," and even in the kitchen labor is lightened by the ingenuity of modern invention.





A GOOD LANTERN is a necessity in every house, and a poor lantern that is always out of order when wanted, is as much a nuisance as a broken umbrella. The form represented here burns kerosene oil, and is a cheap, convenient, and in every way a good lantern for family use. The lamp is easily filled. The tube that surrounds the lamp furnishes the air for combustion and it is not easily broken or damaged.

CUPBOARDS.—There ought always to be an iron-ware closet, with deep shelves, in the kitchen, where iron-ware can be kept out of the dust. For china, glass and silver, if such a luxury is known, a corner cupboard with glass doors is a pretty article of furniture, and takes very little available room. Drawers for napkins and table-cloths and for the children's bibs and aprons are also in order.



DUTCH OVEN.—The cut represents the old-fashioned Dutch oven, an iron kettle with a heavy tight-fitting iron lid. This is often used for out-door cooking, and during the war the soldiers were delighted to get possession of one of these ovens to bake their pork and beans in or their corn bread or "pone." The oven was lowered into the ground level with the top and the lid covered with live coals. There is no oven which bakes pork and beans and imparts the same delicious flavor, especially when the appetite has been sharpened by out-door work or sport and a moderate degree of fasting.



ones, but this is the only small one that cuts and crushes whole lemons. Larger ones are made for restaurant use.

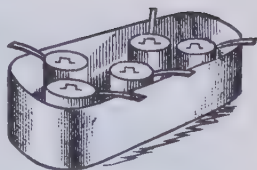
LEMON SQUEEZER.—In making lemonade a powerful squeezer is necessary to extract all the juice. The one here represented takes a whole lemon and cuts and crushes it at the same time. It is made of galvanized iron, and is consequently rust-proof, easily cleaned and not liable to be broken as is the case with wooden squeezers. There are other forms of iron squeezers that are good, and much better than the wooden



JAR HOLDER.—It is often difficult to remove the top of glass jars when screwed on, on account of the slippery nature of the glass. The holder represented in the cut will be understood at a glance. It clasps and holds the jar without danger of breaking it.

BOSOM BOARD.—A board twenty inches long, and ten to twelve inches wide. The shirt is slipped over it and buttoned at the neck; at the other end of the board is a strip about an inch wide, fastened to the board by an arm at each end, running along the sides of the board. This strip is pushed down, one "flap" of the shirt drawn through between it and the end of the board, and then it is raised up so that its surface is again on a level with the board. It thus holds the shirt firmly in position while it is being ironed and polished.

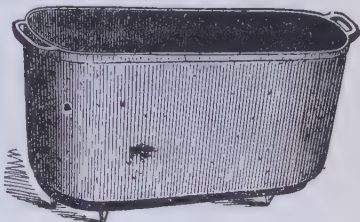
THE BAIN MARIE is a very useful open vessel which is kept filled with hot (not boiling) water at the back of the stove or range or in some warm place. In this several stew pans, or large tin cups with covers and handles, are fitted in, which are intended to hold all the cooked dishes which are to be kept hot until the rest of the dinner is ready to serve. When a dinner is delayed, there is no better way of keeping all dishes hot, and preserving their flavor. It is also convenient to keep sauces, and vegetables used for garnishing meats, which can not be prepared at the last minute.



AN EGG POACHER.—Break the egg carefully into the little cups and place them on the stand. Dip the stand into well-salted water, which has been brought to simmering point. When done each cut in shape of a shell, is taken off the stand and carefully tipped over a piece of buttered toast, leaving the egg in the pretty form of the cup.

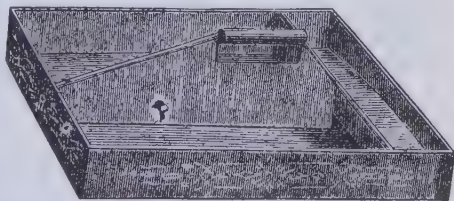


A SOAP SHAKER is a perforated oval tin box with a long handle, which, after a cake of soap has been placed in it, is shaken in the dish water to make a suds.



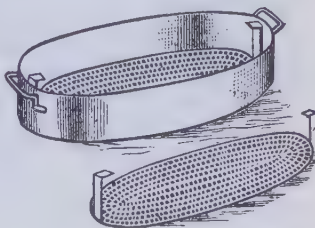
A HAM BOILER made of iron is an excellent thing for boiling whole hams, and may be bought with the stove and other stove furniture, but an ordinary wash-boiler, *thoroughly cleaned*, may be used, with care in cleansing both before and after using. Boiled ham furnishes delicious cold slices, and is always a favorite meat at lunches, picnics, etc. In large families and boarding houses the iron boiler is useful for many other purposes.

A CONVENIENT KNIFE AND SPOON TRAY.—This is made of strong Japanned tin and has a separate apartment for knives, spoons and forks, and teaspoons. It is also provided with a convenient handle. A wooden box may be made by an ingenious man in the same form, that will be equally convenient.



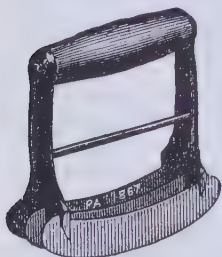
Lucky is the woman who has the ingenious man at hand, who has the time and is willing to spend it in fitting up the kitchen with such conveniences.

A FISH-KETTLE.—The engraving represents a fish-kettle. The fish is placed on the perforated tin sheet which is then put into the kettle of water, and when done the perforated sheet with fish is removed, and the fish is unbroken. It may then be placed for a moment over an empty iron kettle set over the stove and allowed to drain and steam. Then slip carefully on a napkin in the hot platter on which it is to be served.





CAKE SPOON.—This is a peculiar form of spoon, the spaces through the bowl of which double the amount of work done by it in beating cakes, eggs, etc.



TENSION CHOPPING KNIFE.—In this knife the blades are made of fine steel, wrought very thin, and are kept firm by the tension of the frame in which they are set. It does very rapid work, and is an excellent knife for family use. Most people consider hash a very delicious breakfast dish, in spite of all the hits newspaper paragraphers have made on it, and a good implement for making it is indispensable in every well ordered kitchen. The chopping knife is a great saver of butchers' bills, and ought to be respected accordingly.

IRON SINK.—The best sink for service and convenience is made of cast-iron in one solid piece. There are several sizes manufactured, and the largest size that can be afforded should be selected. The iron sink never leaks, is easily cleaned, does not need painting, does not get foul like wood, or wear out like zinc. The waste-pipe is easily and firmly attached, and in short it has all the merits and none of the faults of other sinks.



FLUTED CAKE PAN.—The cake pan represented by the cut is of a peculiar and desirable form for many purposes. It is kept in most kitchen furnishing stores, and does not exceed the ordinary form in cost. This, like many other articles which we name here, is not a necessity, but a luxury, which those whose purses are not too short

will find it convenient to have in the house.



CAKE CABINET.—Housekeepers always find it difficult to keep cake safely from all dirt and all comers, and at the same time to prevent its drying up. The cake cabinet represented here is of tin, japanned handsomely on the outside, provided with shelves of tin, and a strong door with a lock and key, which may rest in the mistress' pocket, in cases where the calls of beaux on the kitchen maids make too great inroads on the pies and cakes.

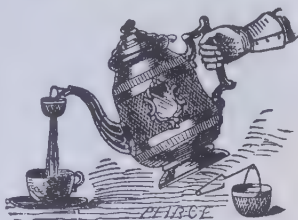
RACK FOR COVERS.—There are always needed about a kitchen stove or range a number of articles, such as tin covers for pots and pans, handles for stove covers, etc. There should always be a rack or other convenient place on the wall near the stove and within easy reach for all such articles. The handle for stove covers is often hung up, but never should be, because it is often snatched off in a hurry. A

small shelf is better if placed at a convenient height. Arrange every thing about a stove to save time and steps.

HANDLED STRAINER.—These are made in several sizes, and are very useful for straining drinks for nursery and sick room, starch, yeast, blanc mange, gravies, custards, syrups, jellies, and for sifting sugar upon fruit, cakes and pies, and for sifting salt into butter, excluding all lumps. The strainer may be placed over a tumbler or bowl, resting on the knob on one side and handle on the other.



TEA OR COFFEE STRAINER.—This is applied or detached in a moment, being held in place by a spring, as shown in cut, inserted in the spout. The strainer separates the dregs from the tea or coffee as it is poured. They are made to fit any coffee or tea-pot. The solid rim is of pure britannia, and is easily kept clean and bright. A similar strainer is made to attach to faucets.



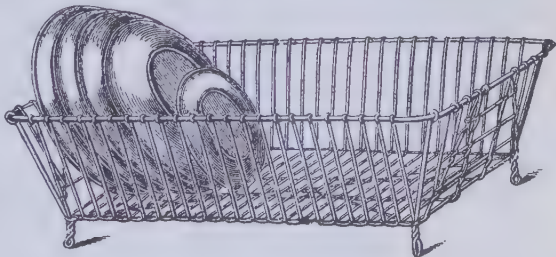
DISH COVERS.—The best way to keep flies at bay is to screen all the windows of the house, and never relax vigilance in fighting them while the sultry weather lasts; but to those who can not do this, wire dish covers are a precious boon. They are made of several sizes, adapted to the varying sizes of dishes, and are not costly, and with care will last a long time.

WIRE EGG STANDS—for holding eggs while being boiled and afterward for the table. By using this all risk of breaking the eggs when dropping them into the boiling water or fishing them out is avoided. The eggs are all put in and all removed at the same time, insuring uniformity in cooking. When a part are to be cooked longer than the rest, they can be put in first, and those cooked less afterwards, and all removed together. To cool the shells the stand with eggs can be dipped for an instant in cold water. These stands are made in several sizes, holding from four to twelve eggs.



RIBBED POLISHER.—The ribbed polisher, for polishing shirt bosoms, collars, cuffs, etc., is said to surpass the smooth-faced irons in the ease with which it gives the fine and much desired gloss to the "men's folks" linen.

DISH DRAINER.—After washing dishes, if before wiping the dishes are placed in drainer, and clean, hot water poured over them, it removes the disagreeable odor of the dish water, and gives them a clean, polished appearance. Besides, the drainer

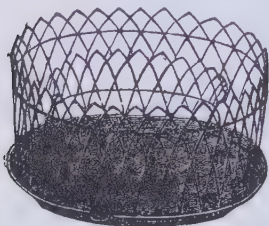


will save breakages in wiping, as after rinsing the dishes are not slippery. The bottom is spaced so as to hold plates upright as represented in cut. The drainer may also be used as a bread-cooler, and the same frame, lined with pretty material, makes a nice family work basket.



BARBED PICKLE FORK.—This is intended for removing

pickles and olives from deep jars or large bottles. The barbed tines make sure of holding a pickle every time.



THE FORD DISH DRAIN.—This consists of two separate articles—a neat, strong wire basket, with a smaller basket inside, and a drip-pan. The smaller dishes are set on edge in the small basket, and the longer ones between the two, there being space enough below the basket in the drip-pan to hold the water which drains off. To rinse with hot water the basket with dishes in it may be removed from pan to sink, hot water poured over them, and then returned to pan to drain. This drain was the invention of a woman, and its convenience shows that she knew what she wanted.

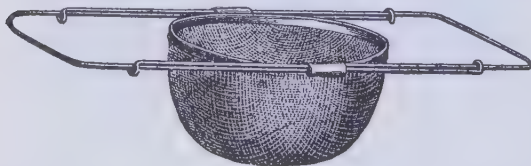


BREAD COOLER AND ROAST DRIPPER.—Every good bread maker knows that, when first removed from the oven, her fragrant loaves should be set where the air can circulate around them freely, so as to insure cooling evenly. Other

wise portions will become heavy. The cooler represented above also answers admirably to support a roast in the dripping pan, insuring uniform cooking, and keeping the roast well up out of the drippings. In boiling meat, particularly a ham, this dripper prevents burning.



TOAST RACK.—Toast, to be palatable, must be dry and crisp, and to keep it in this condition, after toasting, the slices must be kept apart, to prevent their gathering moisture and becoming tough, as they always do when piled on a plate. The English, who are very fond of dry toast, place it upon the table in a toast rack, which preserves its quality and crispness, but silver racks are costly, and out of the reach of the masses. The rack here represented is made of white wire, and is as neat and clean as silver, and very cheap. In a large family two will be required, as the delicious quality of the toast prepared in this way creates a lively demand for it.



EXTENSION STRAINER.—This very convenient strainer has an extension wire frame which is made to rest on the top of a pan, jar or pail. They are made of several degrees of fineness for various purposes.

In using the coarser kinds a cloth may be laid inside to strain very fine.

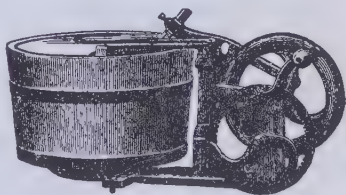
CANDY TONGS.—These very cheap and very neat tongs are an excellent substitute for silver, where the latter can not be afforded, for use in serving candies provided for dessert. The makers of white wire goods deserve thanks for the many neat and useful articles they have placed within the reach of people of small means.



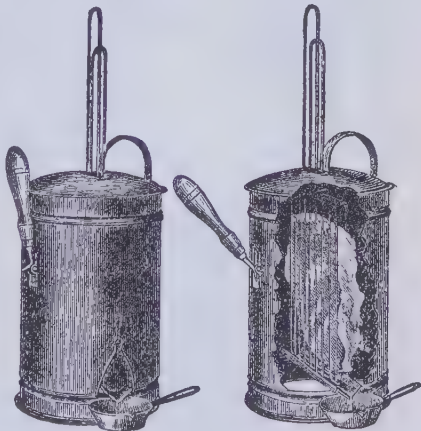
PIE TRIMMER AND MARKER.—This simple little instrument trims off the surplus pie-crust that projects over the plate, and at the same time neatly ornaments the border. It is one of the indispensable conveniences of the kitchen after it has once been used. Pies can be made without it, but if ornamentation does not add to the nutriment, it pleases the eye and aids digestion, and pies are not famous for being the most digestible articles in the world, no matter how carefully made.

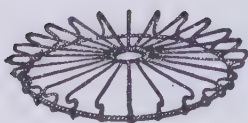


MEAT CHOPPER.—This little machine is indispensable in every family where sausage and mince pies are favorite dishes. It does its work perfectly and with great rapidity. Men who buy mowing machines and hay forks can not afford to let their wives work away in the kitchen with old-fashioned implements when better ones are to be had at a small outlay of money. If any husband refuses to buy it, let the wife cut off his supply of hash and sausages on trial, and then take severer means afterward if necessary.



THE DOVER BROILER.—A good deal of ingenuity has been exhausted in various inventions for broiling meat easily and quickly, and leaving housewives no excuse for using the dyspepsia-producing, old-fashioned frying pan, and there are several good ones in the market. The latest candidate for favor hails from Boston, and is well represented in the engraving. The meat is placed between the bars of a reversible wire broiler, and set upright inside the tin or Russia iron case, the cover to which slides over the handles and keeps in all the heat. The case has no bottom, but is made in several sizes to fit the holes of the various sizes of stoves. The meat is thus subjected to great heat without danger of burning. A spout is arranged to catch all the juices as they flow, and carries them to a little pan provided for the purpose. Great care must be taken not to remove a cover or open the stove door while the broiling is going on, or the smoke will rush up into the broiler. With care to avoid this, not a particle of smoke reaches the meat.





CROWN TEA OR COFFEE POT STANDS.—These are neat, simple, and perfectly adapted to the purpose, besides being very strong and durable. They are also very useful as stands for flower-pots in the house or conservatory, saving window-sills or shelves from discoloration from moisture from the pots.

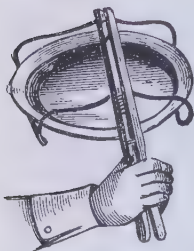
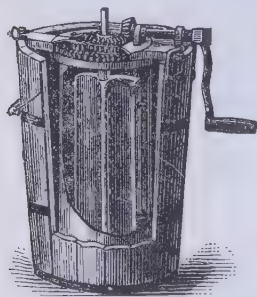


PLATE LIFTER—The cut will explain this simple and useful device for handling hot plates, tins, etc., while removing them from the oven. It is simple, strong and durable, and not costly.

A CLOTHES-LINE PROTECTOR is not a new invention, but it can not be said to be in general use. It consists simply of a little box fastened to a post and inclosing a wheel and a crank, with which a hundred feet of line can be wound up in one minute. When the line is wanted, it can be run out with equal facility, and by a turn of the wheel can be tightened, then a catch holds it in its place. It is a very useful article, as any

one will testify who

has one, and may be purchased at a trifling cost.



THE PEERLESS ICE-CREAM FREEZER.—There are many excellent freezers in the market. Among the best for the family is the one represented in cut. It does good work in quick time and little outlay of strength. It is very simple; the parts go to their places easily and with certainty, so that it can not get out of order, and it is well made and durable. As soon as the cream is frozen and mixed, the dasher may be removed and the can revolved without it, until the cream is sufficiently solid. In this way, after the cream is frozen and before it hardens, strawberries, pine apple or other fruits may be added, making the delicious "fruit ices."

HOUGHIN POCKET COOK STOVE.—This little stove burns alcohol, and is safe and useful for many purposes in the nursery or the sick room. Over it water can be boiled in five minutes to make a cup of tea, chocolate or coffee, and eggs may be boiled or scrambled.



TILE TEA AND COFFEE STAND.—This stand is made of ornamented tile, set in a frame of white wire, very strong and durable. The designs on the tiles are many of them artistic, the tiles being the same used in ornamenting mantels and hearths in dwellings.

CREAMERIES.—All housewives who make butter should examine immediately the new inventions which substitute deep setting for the old-fashioned plan of setting in shallow pans. The new system is not only cleaner, but it produces as much and a better quality of butter, and does away with one-half at least of the hard work of butter making. Besides, the creameries, of which there are several good ones, take up but very little space, relieve the pantry shelves of the great number of pans required by the old way, and make a milk house unnecessary. They are not costly, and are great woman savers.

LARGE GRATER.—A large grater is a necessity in every kitchen. It is used for grating horse-radish, cheese, oranges, lemons, etc., and a hundred other purposes which bring it into frequent use. It is not costly and lasts a life-time.



A MOVEABLE SINK, set on very large and strong casters, is a labor-saving contrivance. It may be run into the dining-room to receive dishes after the meal is over, and afterward returned to the kitchen and placed where the light is best, or in the coolest part of the room if the weather is hot. Simple contrivances of this kind, which cost little except the labor of the "men folks," may often be used to save steps and preserve the health of the overworked housekeeper.

A COLANDER in the form given in cut is now much used, and is a prime necessity in every kitchen. Every skillful housewife will be quick to see the advantages of this over other forms. Its price is not high, and it may be found in any well-supplied kitchen furnishing store. There are other forms less convenient, but they do not cost much less. This form is made for service, and will last a long time.



SPICE RACK.—The cut represents a neat rack in which is set small cans containing spices. The handle is a convenience, and the rack can be set near when cakes are to be made, and when the work is done it may be set away on a shelf or in a cupboard until needed again.

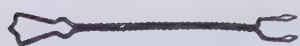


SPICE CABINET.—A little bureau, about a foot high, with each drawer labeled outside, "nutmegs," "cloves," etc., and put up near where cakes, etc., are made. It costs little, probably about two dollars, and is a great convenience.

SPICE BOX.—The spice box serves the same purpose as the rack and cabinet, but is closer than either and equally convenient. It has a handle on the top and a clasp which fastens the lid in place. For keeping spices from waste, and for convenience, one of these contrivances is a great addition to a kitchen outfit.



A PAIR OF GOOD SCALES is a necessity in every well-regulated kitchen. Unfortunately for people who always want to get the full worth of their money, not every grocer and butcher is honest, and when the quality of goods is satisfactory there is sometimes a serious shortage in weight. A good pair of scales is a little detective that does its work quietly and faithfully. If after all allowance for error that a reasonable man could ask, you find weights habitually short, it is better and safer to try a new dealer; but if the dealer knows you have a weighing scale and use it, your weights will be full, especially if you pay your bills promptly.



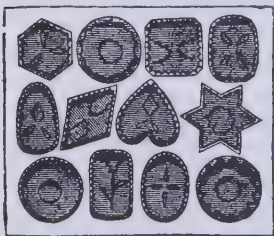
WIRE OYSTER FORK.—The short tines hold the oyster at the end of the fork, instead of allowing the tines to slip through and project beyond the oyster. This fork is also very neat for pickles.



PANCAKE LIFTER.—This simple and cheap lifter is a necessity if unbroken and neatly baked pancakes are a desideratum. The cost is small, and the lifter will last a life-time, and with it there is no excuse for not serving the breakfast cakes neatly.



LARDING NEEDLES.—The delicious flavor imparted to meats, game, etc., by the process of larding, described elsewhere, makes a larding needle one of the necessary implements of the kitchen. The first cut represents the needle, the last the lard (piece of salt pork cut in shape represented), and the middle the larding needle with lard inserted.



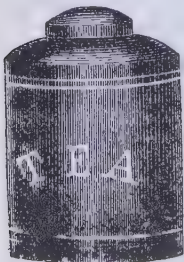
CAKE CUTTERS.—These two engravings show a few of the many designs in cake cutters, made of tin, to give fancy forms to cakes. They may be had of all house furnishing stores, and are among the luxuries of the kitchen—very nice where they can be afforded, and they are not

very costly. The effect is very pretty when different or even a single fancy form is used.



THE DOVER EGG BEATER is generally regarded as the best in the market, and we know of no rival that has all its excellencies. It is not costly, and is very durable. By an ingenious contrivance the inner circle re-

volves in a contrary direction to the outer circle. With this the egg beating is a very simple matter.



TEA AND COFFEE CANS.—To preserve the strength of tea or coffee requires a close receptacle. Nothing is better than the tin cans with close covers, japanned on the outside surface, kept for sale for this purpose. They are made neatly labeled on the side for "tea" or "coffee," so that there is no mistaking the one for the other, and no loss of time in getting what is wanted.

OIL STOVES.—Where gas is not in use, some one of the many kinds of oil stoves may be used for cooking to advantage, in hot weather especially, when the family is small. The use of those which use gasoline, and the lighter products of petroleum, usually increases the rate of insurance, and is too dangerous to be trusted to any but the most careful and experienced persons.

ARTIFICIAL STONE GRIDDLE.—This is a new article for the kitchen, is light and durable, and, it is claimed, does away entirely with grease and smoke in making the breakfast pancakes. Soap-stone griddles are often used, but this is a much cheaper and equally as good a substitute.

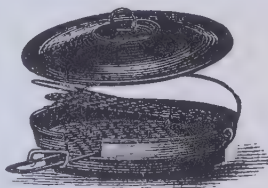


CORK PULLS.—The cut represents an invention that is useful for pulling corks from bottles, for holding dish-cloth in hot water, and for holding cloth used in cleaning lamp chimneys. For the latter purpose it is excellent.



THE AMERICAN BROILER.—This popular broiler has been before the public for many years, and has done more to banish the health-destroying frying pan from the kitchen than any of its later rivals. It will always be a favorite.

FANCY WOOD TABLE MATS.—There are three sizes of table mats, made of stripes of light and dark wood, alternating, and fastened to strong felt cloth. When not in use they may be rolled up into a very small compass. The wood is very highly polished, and the effect is very pretty. They are very cheap, durable, and decidedly ornamental.



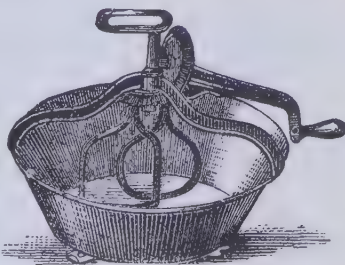
VEGETABLE TONGS.—This is a very handy kitchen implement for turning meats or taking vegetables out of the oven or the kettle. They are very neat and durable, and cheap withal.

SALT DISHES.—The "star salts" are now very generally used on account of their convenience and utility. In the bottle, which has a perforated top like a pepper-box, is a pulverizer which keeps the salt loose, and insures its free delivery. When it is not necessary to measure the quantity, they are always ready, and insure a good distribution of the salt.



UNIVERSAL DOUGH MIXER AND KNEADER.—There are several contrivances in market which claim to lighten the hard labor of mixing and kneading dough in bread-making. The inventors of "The Universal" claim that it will produce as fine bread in eight minutes as can be made by half an hour's labor with the hands.

FRYER AND DRAINER.—This invention furnishes a convenient method of frying oysters, potatoes, and other articles that when done need to be removed quickly from the boiling fat and drained, while remaining over the hot fire, in order to remove all superfluous grease. It has a support for the perfected pan which rests inside the frying pan, which may be detached, leaving the frying pan a little deeper than those in common use.





PARING KNIFE.—A knife with a guard on the side which prevents taking a thick paring from potatoes or fruit.



APPLE CORERS.—These are simply tin tubes made of different sizes for large or small apples. The upper end has a large wire run around the rim to make a rounded surface for the hand. With care the cores are neatly and quickly removed, leaving the apple whole. The hole may be filled with sugar in cooking.



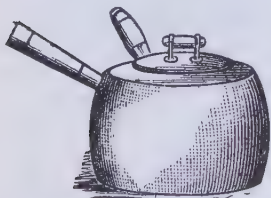
THE CREAM WHIPPER.—The handle of this whipper is placed inside the tube, and the perforated end of the tube dipped into a bowl of sweetened and flavored cream. By drawing up the handle and forcing it down again the cream is forced in and out of the holes in the tube and soon becomes a light froth, which is taken off with



a spoon placed on a sieve to drain and the drainage rewhipped.

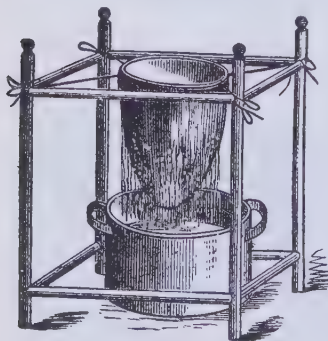


POTATO SLICER.—Where potatoes are cooked in Saratoga style—a very delicious method of cooking—a slicer is necessary. The one represented here has an adjustable knife regulated by the screws at the sides, so that a potato is cut into thicker or thinner slices as desired by simply passing it over. This slicer is also excellent for slicing cabbage or for onions to serve with cucumbers; cabbage must not be cut too thin, as it is less crisp.



A CUSTARD KETTLE.—The best and most serviceable custard-kettle is made in form as here represented. The outer kettle is of iron and the inner one of block tin. The outer kettle is partly filled with boiling water, and the inner kettle containing the custard is set into it. As the latter is surrounded with water there is no danger of burning. Cheaper kettles on same plan are made of tin, but are not so durable.

A SOAP DISH, made of cast iron, which fastens conveniently on to the side of the wash tub, to hold a cake of hard soap, when it is used instead of soft soap.



STRAINER STAND.—This is simply a frame made to sustain the strainer while draining. The cords are fastened to the ring that forms the top of strainer sack, and then to the posts of the stand. The strainer should be made of cotton flannel, and may be used for clear soups, jellies or any other purpose for which slow straining is needed. For convenience rings to slip over posts of frame may be attached to the cord. Of course such a stand may be made plain, and any ingenious boy, with a limited set of tools, could make one that would serve the purpose well, and the boy is half educated when he learns to handle tools well and to help his mother. In fact, many of the luxuries of the kitchen may be supplied without cost by the boys of the family if they have the mechanical

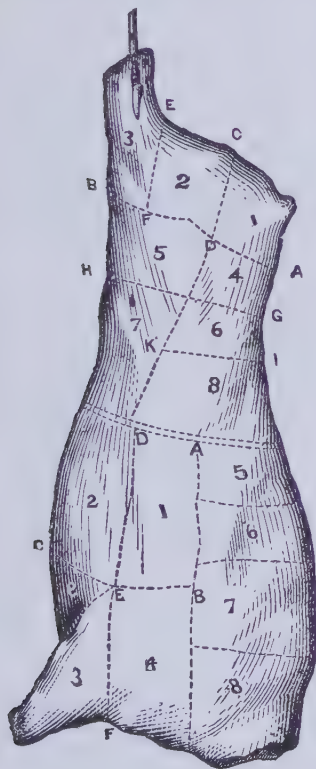
tact and ingenuity to make them.

HOW TO CUT AND CURE MEATS.

It is often economical for a family to buy beef by the quarter, and smaller animals whole, especially when wanted for winter use, and every housekeeper ought to know how to cut up meats and to understand the

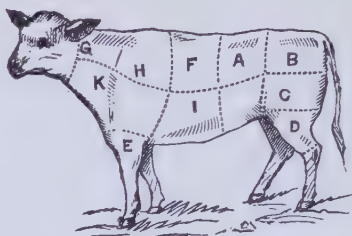
uses and relative value of the pieces. It is not difficult to cut up beef, and is very easy to reduce any of the smaller animals to convenient proportions for domestic use; and in order to make the subject clear we present the accompanying engravings, the first of which represents the half of a beef, including, of course, the hind and fore-quarters. The letters indicate the direction in which the cuts should be made, beginning in the order of the alphabet, cutting first from A to B, then C to D, etc. In the fore-quarter cut from A to B, from B to C, from D to E, etc. For cutting, use a sharp, long, and pointed knife, and a saw of the best steel, sharp, and set for butcher's use. The beef should be laid on a bench or table with the inner side up. In hind quarter 1 represents the "rump," which is best corned; 2, "round," the under part of which makes steaks, the outside good corning pieces, or the whole may be used for dried beef, 3, "shank" for soups; 4, "rump steaks;" 5, "veiny piece" for dried beef or corning; 6, sirloin, the best steak; 7, flank for corning or stews; 8, porterhouse, the upper part of which is equal to sirloin. Cut in this way a part of the tenderloin, the choicest bit of the beef, lies in the sirloin, and a smaller part in the upper part of the

porterhouse steak. In the fore-quarter 1 is the "rib piece" for boiling or corning; 2, the "plate" piece for corning; 3, the "fore-shank" for soup; 5, the "rib roast," first cut; 6, "rib roast," best cut, and the best roast in the beef; 7, "chuck rib roast," commonly used for "pot roast;" 8, neck-piece, for corning or pie meat; 9; best cut for corn beef.



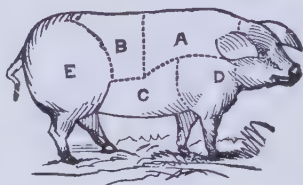
VEAL.

- A—Loin, best end, for roasting.
- B—Loin, chump end, for roasting.
- C—Fillet, for baking or roasting.
- D—Knuckle, for stewing.
- E—Fore-knuckle, for stewing.
- F—Neck, best end, for roasting.
- G—Neck, scrag end, for stewing.
- H—Blade bone.
- I—Breast, for stewing.
- K—Brisket, for stewing.



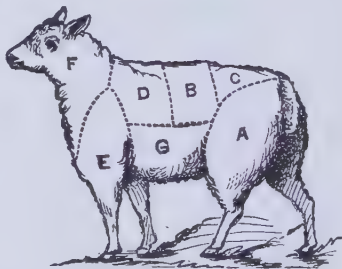
PORK.

- A—Back, lean part for roast.
- B—Loin, for roast.
- C—Bacon, to be cured.
- D—Shoulder, to be cured.
- E—Ham, to be cured.



MUTTON.

- A—Leg, for boiling piece.
- B—Loin, for roast.
- C—Rump piece, for roast.
- D—Chops, frying or broiling.
- E—Fore-shoulder for boiling.
- F—Neck, for stewing or roasting.
- G—Brisket, for stewing.



SPICED CORNED BEEF.—To ten pounds beef, take two cups salt, two cups molasses, two table-spoons saltpeter, one table-spoon ground pepper, one table-spoon cloves; rub well into the beef, turn every day, and rub the mixture in; will be ready for use in ten days.

TO KEEP HAMS AFTER CURING.—Cut hams in slices suitable for cooking, trim off the rind, and pack as compactly as possible in a stone jar; over the top pour melted lard, so as to completely exclude the air. When ham is wanted for use, scrape off the lard, remove a layer of meat, and *always be particular* to melt the lard and return it *immediately* to the jar. It will keep through the season.

A NEW WAY TO SMOKE HAMS.—Smoke the barrel, in which the hams are to be pickled, by inverting it over a kettle containing a slow fire of hard wood, for eight days (keeping water on the head to prevent shrinking); in this barrel pack the hams, and pour over them, after it has cooled, a brine made in the proportion of four gallons of water, eight pounds of salt, five pints of molasses, and four ounces saltpetre, boiled and skimmed in the

usual manner. They will be cured in eight or nine days, and they may be kept in the pickle for a year without damage.

TO KEEP LARD FROM MOLDING.—Use a tub that has had no tainted lard or meat in it; scour it out thoroughly with two quarts of wheat bran to four of boiling water, but use no lye or soap. Fry the lard until the scraps are brown, but not scorched or burned; remove from the fire, cool until it can be handled, and strain into the prepared tub; when cold, set it away in the cellar. Lard dipped off as fast as it melts will look very white, but will not keep through the summer. No salt should be added, as it induces moisture and invites mold.

TO KEEP MEAT FRESH IN HOT WEATHER.—For a five-pound piece of meat take a three-gallon stone crock; have some pans of skimmed milk that is turning sour, just getting thick; put some of the milk in the crock; then put in the meat; then put in milk till it covers the meat; now turn an earthen dish or plate bottom-up on the meat to hold it down; fill the crock with the milk; tie a cloth over the top, and set in a cool place; it will keep five or six days in the hottest weather. When wanted for use, wash thoroughly in water, and cook in any manner desired.

TO KEEP HAMS.—For one hundred pounds of meat, take eight pounds of salt, two ounces saltpetre, and four gallons water; put hams in this pickle in the fall, keeping them well under the brine; in April, take out, drain three or four days, slice as for cooking, fry nearly as much as for table, pack in stone jars, pressing down the slices as fast as they are laid in the jars; when full, put on a weight, and when entirely cold cover with the fat fried out. Prepared in this way, they retain the ham flavor without being smoked. The gravy left from frying will be found very useful in cooking.

TO CURE HAMS.—In the fall, about the first of November, people in the country generally kill a good-sized pig, to last until "butchering time." To cure the hams of such, first rub well, especially around the bone on fleshy side, with one-half of the salt, sugar, cayenne and saltpetre, well pulverized (same proportions as for corned-beef), adding a teaspoon of allspice to each ham; put a layer of salt in bottom of cask, and pack in hams as closely as possible; let stand three or four days, then make a brine of the other half of salt, etc., and pour over meat, putting a good weight on top; when it has lain three or four weeks it is ready for use.

TO CURE AND DRY BEEF TONGUES.—For one dozen tongues make a brine of a gallon and a half of water (or enough to cover them well), two pints good salt, one of molasses, or one pound brown sugar, and four red peppers; bring to a boil, skin, and set to cool. Pack the tongues in a large jar, and when the brine is entirely cold, pour it over them, put on a weight, let remain ten or twelve days, take out, drain, and hang to smoke about two days, then dry moderately, and put away in a flour sack in a dry place. When wanted for use, boil six or eight hours in a pot filled with water, adding more when necessary so as to keep well covered all the time until done; when done, take out and set away to cool, but do not skin till needed for the table.

SAUSAGE.—For ten pounds meat take five tablespoons sage, four of salt and two of pepper. Some add one tablespoon ginger, and some a little summer savory. When nicely minced, pack in jars, and treat precisely as in preceding recipe—"To Keep Hams." If kept in a cool place, and care taken to replace the lard, there is no difficulty in keeping sausage perfectly fresh almost any length of time. Some persons partially cook meat before packing, but this is *not* necessary. Fresh meat may be kept nicely in the same way, being first seasoned with salt and pepper.

Or, one pound salt, one-half pint of sage and three and one-half ounces pepper, scattered over forty pounds of meat before grinding.

BEEF-STEAK FOR WINTER USE.—Cut the steak large, and the usual thickness; have ready a mixture made of salt, sugar and finely powdered saltpetre, mixed in the same proportion as for corning beef: sprinkle the bottom of a large jar with salt, lay in a piece of steak, and sprinkle over it some of

the mixture, as much or a little more than you would use to season in cooking, then put in another slice, sprinkle, and so on till jar is filled, with a sprinkle of the mixture on top; over all, put a plate, with a weight on it, and set in a cool, airy place, where it will not freeze. This needs no brine, as it makes a brine of its own. Twenty-five or thirty pounds may be kept perfectly sweet in this way. Take out to use as wanted, and broil or fry as usual.

VIRGINIA SAUSAGE MEAT.—Pick the sausage meat to get out all the pieces of bones and strings; wash it in lukewarm water, and lay on a table to drain; let it stand all night. Take off some of the fat from the backbone to mix with the lean. If you use "leaf fat" when you fry the sausage, it will melt away to gravy and leave a little knot of lean, hard and dry, floating in a sea of melted grease. The fat must be taken off before the chines are salted, and washed, skinned and put to drain with the lean. Next day, chop it fine, picking out all the strings. When fine enough, season it with salt, sage, black and red pepper, to taste. Pack it in a close vessel. If you wish to stuff them, have some nicely-cleaned chitterlings kept in salt and water ten days or a fortnight. Stuff, hang on sticks and dry. A little smoke improves them; too much makes them bitter.

TO SALT PORK.—Allow the meat to stand until the animal heat is entirely out of it; cut the sides into strips crosswise; cover the bottom of a barrel with salt, and pack in the pork closely edgewise, with rind next the barrel: cover each layer with salt, and proceed in like manner until all has been put in. Make a *strong* brine sufficient to cover the pork (soft water is best, and there is no danger of getting it too salt), boil, skim and pour into the barrel while *boiling hot*. Have a board cut out round, a little smaller than the barrel, put over the pork, and on it place a weight heavy enough to keep it always under the brine. If at any time the brine froths or looks red, it must be turned off, scalded and returned while *hot*. *Never put cold brine on old pork*, unless you wish to lose it. In salting down a new supply of pork, boil down the old brine, remove the scum, and then pour it over the pork as directed above.

TRYING LARD.—Cut the fat into small pieces, put into kettle, and pour in enough water to cover the bottom; boil gently until the "scraps" settle, or until the water has all evaporated, stirring often to prevent burning. Take off, strain into stone jars, and set in a cool place. The quality of the lard is improved by sprinkling over and slowly stirring in one tablespoon of soda to every five gallons of lard, just before removing from the fire. After adding soda, the kettle must be removed from the stove, and watched closely, and stirred constantly, as it foams rapidly, and is very likely to run over, and, if on stove, is likely to take fire. The *leaf* should be tried by itself for the nicest cooking. That from the smaller intestines, and the flabby pieces, not fit for salting, should be thrown into lukewarm water and allowed to stand for twenty-four hours, and then should be tried by itself, and the lard set away where it will freeze, and, by spring, the strong taste will be gone. A tea-cup of water prevents burning while trying.

HOW TO CUT UP PORK.—Split through the spine, cut off each half of head behind the ear, remove the pieces in front of the shoulder, for sausage. Take cut *leaf* which lies around kindeys, for lard; cut out the lean meat, ribs, etc., then the ham and shoulder, and remove the loose pieces directly in front of the ham, for lard. Cut off a narrow strip of the belly, for sausage; and cut up the remainder, which is clear pork, into five or six strips of about equal width, for salting down. Smoke the jowl with hams, and use the upper part of the head for boiling, or baking, or head-cheese.

Scorch the feet over the fire until the hoofs remove easily, scrape clean, place in hot water a few minutes, wash and scrape thoroughly, and they are ready for cooking.

All the flabby pieces should be tried up for lard. Remove all fat from intestines, saving that which does not easily come off the larger intestines for

soap-grease. The liver, heart, sweet-breads and kidneys are all used for boiling or frying, and the smaller intestines are sometimes used for sausage cases.

THE DESPARD RED ROUND.—A round of beef weighing twenty-five pounds, one ounce of cloves, three ounces of saltpetre, three ounces of coarse sugar, half an ounce of allspice, six ounces of common salt, one nutmeg. The beef should hang two or three days; then take out the bone, rub the spices and salt thoroughly together, and rub them well into the beef on both sides; cover the beef, turn and rub it every day for from two to three weeks. When you wish to use it, dip it in cold water to remove the loose spice; bind it closely several times around the sides with a long strip of cotton cloth two inches wide; put it in a pan with half a pint of water in the bottom to prevent burning; cover the top of the meat with shred suet, and cover the pan with a crust half an inch thick, made of water and Graham or other flour, seeing that it adheres to the edge of the pan. Lay a brown paper over the crust; bake it slowly for five or six hours. The gravy, of which there will be a large quantity, may be used in soup, in beef-pie, or in hash. The place from which the bone was taken may be rubbed with fine chopped parsley, and sweet herbs may be laid between the skin and the meat.

TO CLEAN BEEF TRIPE.—Empty the paunch, rinse it thoroughly in cold water, being careful not to let any of the contents get on the outside. Make strong cleansed water or white lye, let it heat a little, too warm to hold the hands in, pour it over the tripe in a tub, let it stand two or three hours, then tack it up against a board, and with a knife scrape downwards, taking off the inner skin, or rinse it clean in cold water; sprinkle lime over, put in a tub, cover with warm water, and let it stand two or three hours, then scrape it with a knife; if the dark does not all come off easily, sprinkle more lime on, and let it lie for an hour longer, then scrape again, and rinse in cold water until clean. Place it in water enough to cover with a large handful of salt, let it remain in the salt water three days and nights, changing it each day, then take it out, cut in pieces about six inches wide and twelve long, lay in buttermilk for a few hours to whiten; then rinse it clean in cold water, and boil until tender; it will take from four to ten hours, as it should be done so that it can be mashed with the fingers. After thus prepared it can be cooked as preferred.

TO CURE HAMS AND BACON.—When killed and cool cut up, and begin immediately to salt them. Rub the outside of each ham with a teaspoon of powdered saltpetre, and the inside with a teaspoon of cayenne pepper. Having mixed together two pounds of brown sugar and salt, mixed in the proportion of one pound and a half of sugar to a pint of salt, rub the pork well with it. This quantity of sugar and salt will be sufficient for fifty pounds of meat. Have ready some large tubs, the bottom sprinkled with salt, and lay the meat in the tubs with the skin downward. Put plenty of salt between each layer of meat. After it has lain eight days, take it out and wipe off the salt, and wash the tubs. Make a pickle of soft water, equal quantities of salt and molasses and a little saltpetre; allowing five ounces of saltpetre to two quarts of molasses and two quarts of salt, which is the proportion for fifty pounds of meat. The pickle must be strong enough to bear up an egg. Boil and skim it, and, when it is cold, pour it over the meat, which must be turned frequently and basted with the pickle. The hams should remain in the pickle at least four weeks; the bacon three weeks. They should then be taken out and smoked. Having washed off the pickle, before you smoke the meat, bury it while wet in a tub of bran. This will form a crust over it, and prevent evaporation of the juices. Let the smoke-house be ready to receive the meat immediately. Take it out of the tub after it has lain half an hour, and rub the bran evenly over it. Then hang it up to smoke with the small end downward. Tongues may be cured in the above manner.

BRINE FOR BEEF, HAMS AND SHOULDERS.—To one hundred pounds beef, take eight pounds salt, five of sugar or five pints molasses (Orleans best, but any good will do), two ounces soda, one ounce saltpeter, four gallons soft

water, or enough to cover the meat. Mix part of the salt and sugar together, rub each piece and place it in the barrel (oak is best), having covered the bottom with salt. When the meat is all in, put the remainder of salt and sugar in the water. Dissolve the soda and saltpeter in hot water, add it to the brine and pour over the meat; place a board on top of meat, with a weight sufficient to keep it under the brine. Let the pieces intended for dried beef remain in the brine for three weeks, take out, place in a tub, cover with water, let stand over night, string and dry. String it (smoke for a few days, if you like), hang it up to ceiling over the kitchen stove, or on a frame set behind the stove, turn round once a day so as to give all parts an equal exposure, and let remain for three or four weeks. Test by cutting a piece, which should be well dried on the outside, and free from rawness to the center. When dried, sprinkle with ground black pepper, put in paper sacks, tie up tightly, and hang in a cool, dry, dark place, or put, without sacks, in an empty flour barrel, and cover closely. Boil brine, skim well, let cool, and pour over the bony pieces left. These are good boiled and eaten either hot or cold, and they will keep good for several months. Tongue may be pickled with the beef.

Brine made the same way, with the addition of two pounds more of salt, is good for hams and shoulders. Take part of the mixture of salt and sugar, rub each piece thoroughly on fleshy side, lay in barrel (having first covered the bottom with salt) skin side down. When all are in, make a pickle of the remainder of the mixture, as directed in "Brine for Beef," pour over the meat; have a round board, a little smaller than the barrel, place on the meat with a weight (a large stone is good, which may be washed clean and laid away to be used year after year), sufficient to keep it under the brine; let remain from four to eight weeks, according to size; take out, drain, sprinkle with cayenne pepper, particularly around the bone. Hang them ready to smoke, let them drain for two days, and then smoke with corn cobs or green hickory or maple wood, taking care to have smoke, *but not fire enough to make heat*. Hang up to smoke with hock downwards, as the skin then retains the juices of the meat. After smoking four weeks take down, sprinkle with ground black pepper, tie tightly, in whole paper sacks, hang in a dry, dark, cool place, watching closely for fear of mold. Or, wrap in paper, sew in a coarse, cotton bag, whitewash on the outside and hang near the roof in the garret; or, wrap in brown paper, and cover with *dry* ashes (*dry* leached ashes are best); or, pack without sacks, hock end uppermost, in oats or shelled corn, or in clean, sweet hay, before flies come. Cover box or barrel closely, and keep in a dry, cool place. If there is any danger from flies, take direct from smoke-house and pack immediately. Brine for pickled pork should have all the salt it will dissolve, and a peck or half bushel in bottom of barrel. If pork is salted in this manner it will never spoil, but the strength of the brine makes it necessary to salt the hams and side meats separately. Pork when killed should be *thoroughly cooled before salting*, but should not remain longer than one or two days. It should never be frozen before salting, as this is as injurious as salting before it is cooled. Large quantities of pork are lost by failing to observe these rules. If pickled pork begins to sour, take it out of the brine, rinse well in clear, cold water, place a layer in a barrel, on this plate charcoal in lumps the size of a hen's egg or smaller, add a layer of meat and so on, until all is in the barrel, cover with a weak brine, let stand twenty-four hours; take meat out, rinse off the charcoal, put it into a new strong brine, remembering always to have plenty of salt in the barrel (more than the water will dissolve). If the same barrel is used, cleanse it by placing a small quantity of quicklime in it, slack with hot water, add as much salt as the water will dissolve, and cover tightly to keep the steam in; let stand for a few hours or over night, rinse well, and it is ready for use. This is an excellent way to cleanse any barrel that has become impure. The pork must not be salted in whisky barrels; molasses barrels are the best. The whisky is said to injure the bacon.—*D. Buxton*.

INDEX TO COOKERY RECIPES.

It will help those who consult this book to remember that the recipes of each department in Cookery, as well as the departments themselves, are arranged in the simple order of the alphabet, so far as has been possible, and that the "running head" at the top of each page shows, in a general way, the subject treated. The "Table of Contents" (page 5) gives the pages of the various departments. The following is a full alphabetical index of the recipes and subjects treated.

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